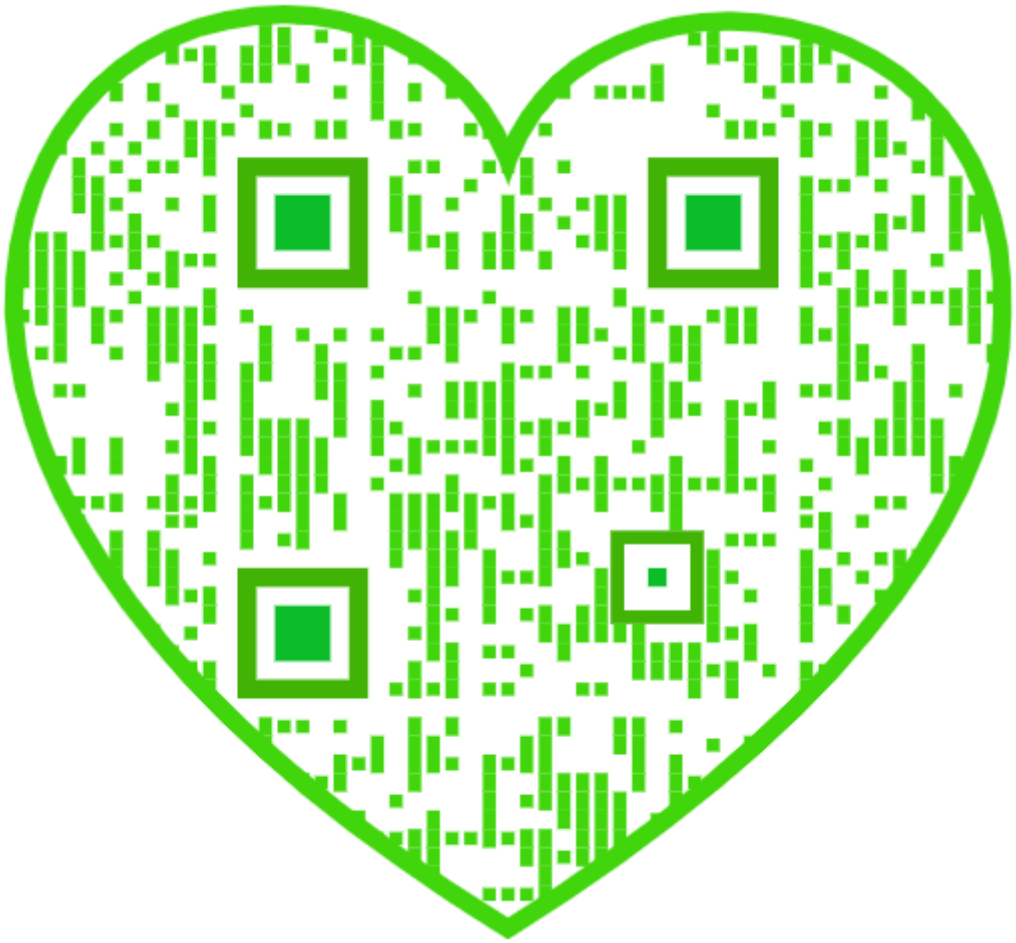
THE HOSTESS OF TO-DAY

BY

LINDA HULL LARNED



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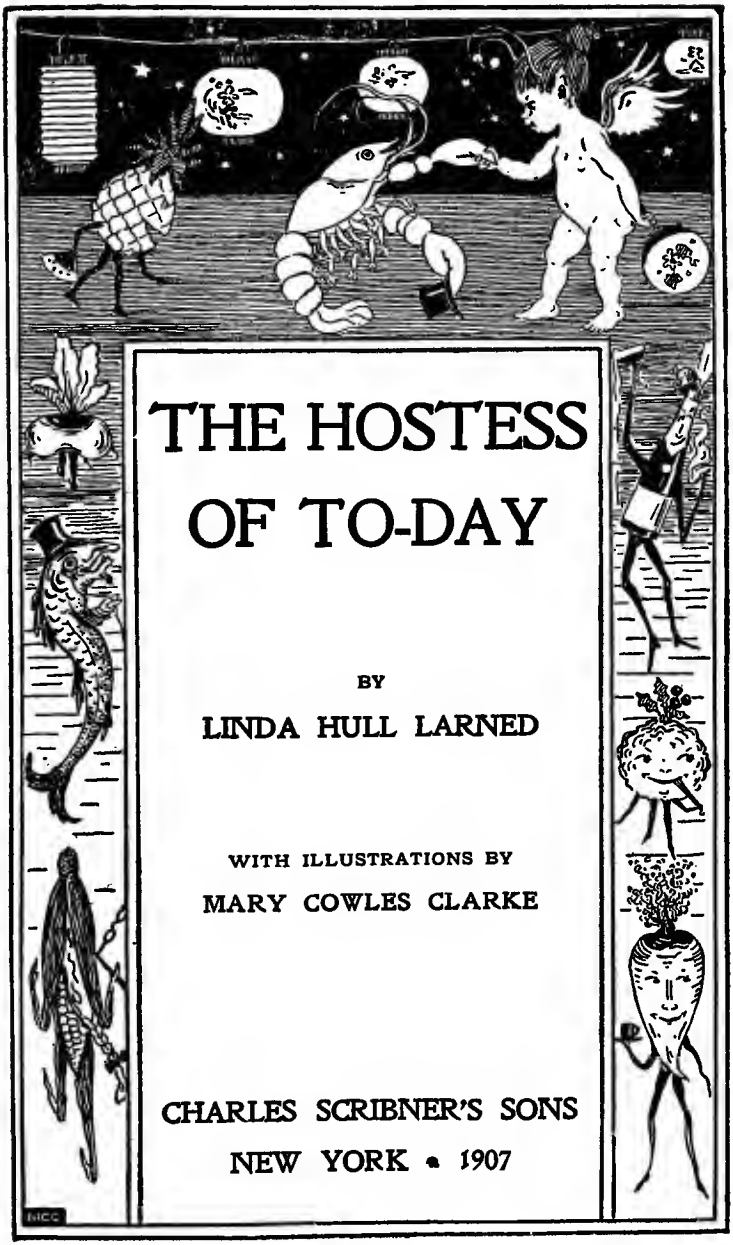

THE HOSTESS OF TO-DAY

BY

LINDA HULL LARNED

WITH ILLUSTRATIONS BY

MARY COWLES CLARKE

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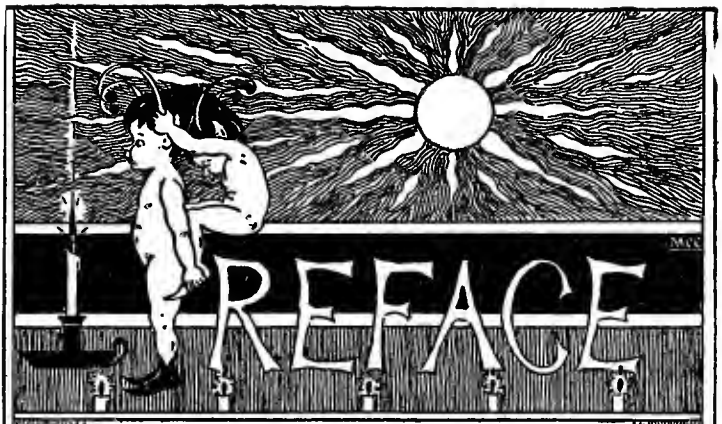


THE purpose of this book is to assist the house-keeper and hostess in selecting a menu suitable for the most elaborate repast or the simplest meal; to enable her to estimate the cost of either at average market prices—allowing for local differences; to know how to prepare and serve each dish and to provide a quantity sufficient for six persons.

It is not designed to instruct beginners in minute details pertaining to the proper preparation of dishes in daily use, or the entire duties of a waitress. These departments have already been ably treated by other writers.

The author's intention is to put before her readers a book which will enable them to practise both economy and hospitality, and to make it possible for the inexperi-

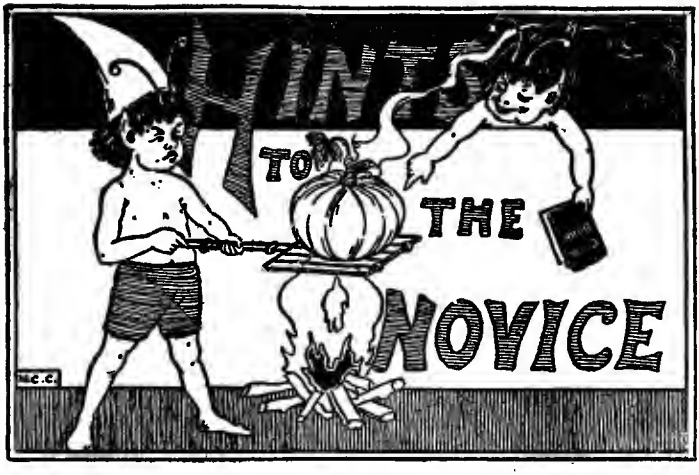
enced to calculate exactly the cost of a projected entertainment, how to cook it and how to serve it. This may be accomplished by learning thoroughly the resources and average prices of local markets.

Many house-keepers with small incomes wish to gather their friends around their tables, but hesitate to do so because of the incalculable expense of both time and money; this book has been compiled to meet such a difficulty, and to show that guests can be lunched or dined in a dainty and charming manner at a very moderate cost and a small expenditure of time, which is of much importance to the busy house-keeper of to-day.

Ordinary dishes are supposed to be familiar to every housekeeper, so that directions for many such are here omitted. Recipes requiring elaborate preparation and much ornamentation are either simplified or omitted altogether.

Effort has been made to give recipes a little out of the ordinary, such as one may like to place before guests who recognize and appreciate the finer effects of seasoning and serving. Most beginners in house-keeping have been so engrossed with school duties and the business of getting an education, that the minor details of serving a meal have escaped their observation. The few hints about serving contained in this little book will, it is hoped, meet this emergency. There is also an attempt to assist the novice in selecting recipes which harmonize, where it is thought necessary to serve two or more dishes in the same course.

The Index gives the price as well as the name of each dish, so that in planning an entertainment one can readily select a menu within the sum apportioned.



EVERY recipe in this book is sufficient for six persons, all measurements are level, and one cupful is half a pint.

A "Cover" is the place at table for each guest and should consist of the plate, napkin, knives, forks, spoons, and glasses necessary for the meal.

A "Service" plate is placed on the table before guests are seated and is not removed until the first hot course after soup.

Table linen should be laundered without starch and ironed while very damp. Table-cloths should be folded once in ironing and rolled on a stick or laid in loose folds to avoid creases. Napkins should be folded four times in ironing, then folded once more with the hand to hold the bread or roll, and should be placed at the left of the forks. If a service plate is not used, put the napkin holding bread in its place directly in front of each guest.

To saute means to cook in a very small amount of butter, fat, or oil until brown, in a frying or saute pan.

To fry means to plunge into deep, hot fat and cook until brown. Always use a wire basket for this purpose, only cover the bottom of the basket with articles to be fried and do not have them touch each other.

To crumb and fry means to dip in crumbs, which must be dry and powdered fine, then in slightly beaten egg mixed with very little water and in crumbs again, then plunge into deep, hot fat and cook until brown. Test fat by dropping in a small piece of bread; it should brown in 1 minute for uncooked mixtures and in 40 seconds for cooked mixtures.

To crumb means to cover with fine crumbs and bits of butter and brown in the oven, or cover with crumbs which have been sautéd in butter until brown, and place in oven for a moment. The proportion to use is ½ c. crumbs to 1 tbsp. butter. The latter method is the most satisfactory if done properly.

Use pastry flour for pastry and all baking-powder mixtures; for everything else use bread flour.

Croûtons for soup: Cut buttered bread into ½-inch cubes and brown in the oven.

To lard meat, poultry, or sweetbreads: Draw strips of pork through meat with larding needle, which may be bought for the purpose, or it may be done at the market by an experienced butcher.

Serving from the side means from the butler's pantry or from a table behind a screen.

To marinate means to mix with an oil or vinegar dressing, in which the article is left for a certain time.

Everything pertaining or belonging to one course should be removed before the next course is served, except the wine-glasses. These should remain on the table from the beginning

to the end, the only exception being the glasses for cordials and liqueurs, which are served after the coffee, which is sometimes served in the drawing-room.

In removing a course take large dishes or platters first, then the plates and silver from each "cover." The carving knife and fork should be side by side on the platter.

Every dish should be passed to the left with the handle of the serving spoon or fork on the side toward the guest and within 4 or 5 inches of the table, so that guests may help themselves without reaching. Plates containing individual portions should be placed from the right and removed from the right.

The foundation of all dinners should be soup, meat, and vegetables, salad and dessert. Of luncheons, soup in cups, meat or fish entrée, salad, and a sweet. All other courses may be added at discretion.

Bread, butter, rolls, bread-sticks, and water should never be asked for. A careful waitress will see that these are well supplied.

The hand-tray should be covered with a doily, clean ones being at hand to replace soiled ones. This is to avoid the noise and clatter of dishes.

In preparing for an entertainment the hostess would save time and avoid confusion by making two copies of the menu, one for the butler's pantry, containing directions for serving, and the other for the kitchen, giving details and recipes for cooking and the time each course should be ready for serving.

Attention is called to the special mention of dishes which may be prepared several hours before serving or final cooking, thereby enabling the hostess to give the artistic touch which would be lost if obliged to crowd them in with the necessary things which always seem to multiply at the last moment.

PLEASE READ CAREFULLY.

THESE recipes are divided into sections containing ingredients required, under the headings A, B, C, etc., followed by method or rule for combining, cooking, and serving. In many cases the method is given at the beginning of sections containing a number of recipes so similar that it would be needless to repeat them, as the general directions are sufficient. The abbreviations are:

c. for cupful or ½ pint.
qt. for quart.
pt. for pint.
doz. for dozen.
tbsp. for tablespoonful.
tsp. for teaspoonful.
lb. for pound.
m. for minute.

Wherever possible recipes are represented by measurements.

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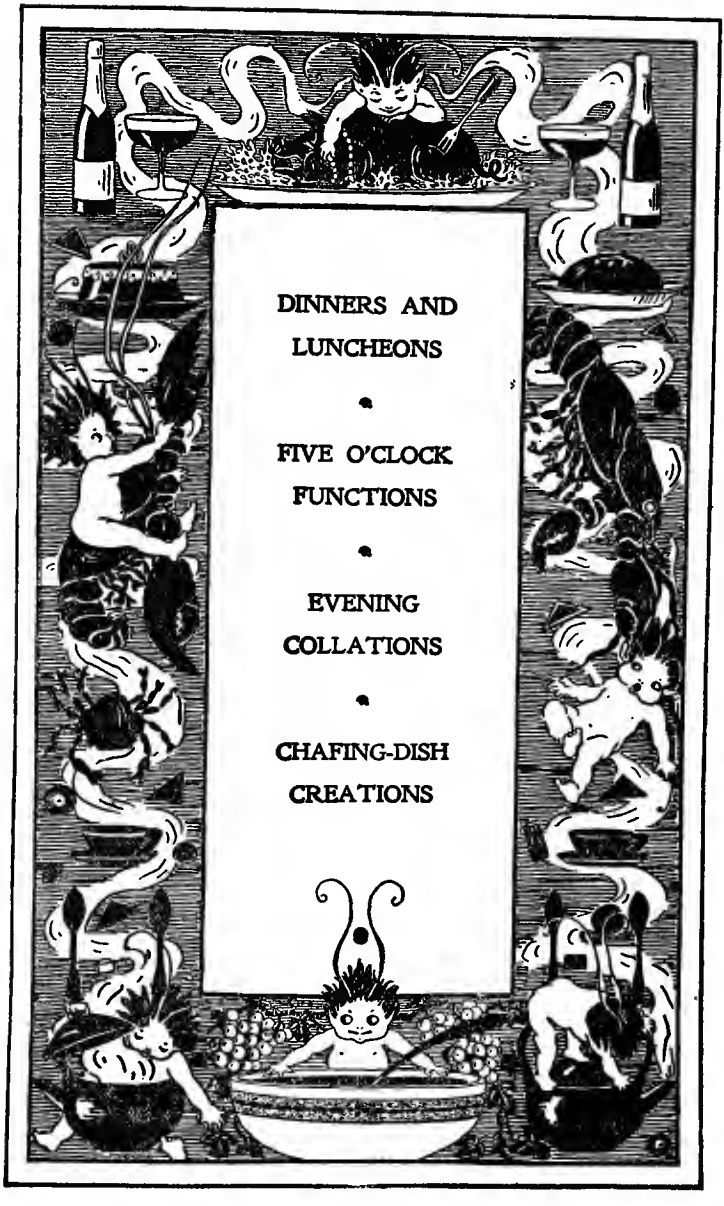

DINNERS AND
LUNCHEONS
FIVE O'CLOCK
FUNCTIONS
EVENING
COLLATIONS
CHAFING-DISH
CREATIONS

"With a few friends, and a few dishes dine,
And much of mirth and moderate wine."
—COWLEY.

THE FORMAL DINNER

A DINNER of twelve or more covers, to which formal invitations have been sent, should consist of eight to twelve courses, rather less than more. Careful attention should be given to the selection of each course that it will so harmoniously blend with the others that the result may be a gastronomic symphony.

Although violent contrasts must be offered to pique the appetite, the dinner should rise from a mild beginning, gradually increasing in force until the *pièce de résistance*, or roast, is reached, then should daintily descend to the dessert; and with the coffee and cordials will come the satisfaction to the diner that he has been gloriously entertained, but not repleted.

The fastidious individuality of the hostess should always be *en évidence*, and one with many servants

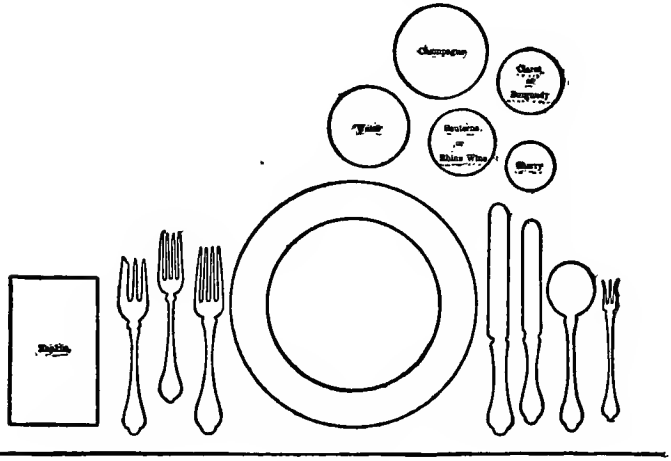
may, with propriety, make this a most elaborate affair; but with a little forethought in selecting a menu containing dishes which may be prepared in advance, some even the day before, the inexperienced house-keeper will be able to offer her guests a dainty repast, pleasing to the eye as well as to the palate, with a small number of assistants—one to cook, one or two to serve, and one to lend a hand will be all that are necessary. The experienced house-keeper, however, will be equal to the occasion with even less assistance if she will give her attention to a few well-selected courses cooked to perfection and daintily served. Avoid ostentation; remember that simplicity is the ruling spirit of the day. There have been so many excellent books written giving directions for the care of the dining-room and its accessories that many details will not be mentioned here. The writer's intention is only to suggest to the young house-keeper the best and simplest methods of arranging a table and of serving and removing each course.

The cover and arrangement of the table are of the utmost importance, as the slightest departure from mathematical regularity and immaculate cleanliness is slovenly and must not be tolerated by our hostess of to-day.

A round, square, or oblong table covered with a thick cotton-flannel cloth or pad under a fine linen damask without crease or wrinkle, and the best you can afford, is the first requisite. On rare occasions this cloth may be of satin damask or of handsome lace over satin, but if this is attempted, all of

the table appointments must be equally "smart," and the dinner itself must be an epicure's dream. Whether this cloth be simple or sumptuous, it must hang over at least a quarter of a yard on every side.

The place for each guest and the necessary plate, knives, forks, glasses, etc., constitute the cover.



The Cover.

The next consideration is this cover or place for each guest. Allow at least twenty inches for every person, and more, for elbow room, if you can spare it. At each cover place the best ten-inch plate you have; this is called the service-plate and should be placed on the table before dinner is announced, to be left on until the fish or first hot course after the soup is served. It is now considered good form always to

have a plate in front of each guest until dessert, but this is an unimportant detail and depends somewhat upon the number of servants; the hostess should suit her own convenience. The service-plate should be placed exactly in the middle of the space allotted to each person, and about an inch from the edge of the table. Place at the right of the service-plate as many knives as will be required before the dessert, each one with the sharp edge turned toward the plate and in the order in which they will be needed, beginning at the extreme right. At the right of the knives place the spoon for soup, which should be a table-spoon or soup-spoon, with the inside of the bowl turned up; then the oyster-fork or small fork for canapés. At the left place as many forks as will be needed before the dessert, unless you are to have many courses, when too much small silver would look like display. Place forks in the order in which they are to be used, the fish-fork at the extreme left and the entrée fork next; then the fork for the roast, which, of course, should be the largest; then the fork for game or salad, all with the tines turned up, the last fork close to the plate. If sherbet is served it is a temptation, if you have choice spoons, to place them on the table from the beginning, but it is in better taste to have them on the plates with the sherbet. If on the table they should be outside of the oyster-fork, or for a luncheon in front of the service-plate, as there are not so many glasses to take the room. If more knives or forks are required, they may be quietly placed at the covers just before the course needing them is served. If

there are not many courses, the dessert fork and spoon may be on the table from the beginning. Place the fork next to the plate with the other forks, and the spoon in front of the plate beneath the sherbet-spoon if it be used.

At the upper right hand of the plate, near the centre, place a goblet for water; then place the wine-glasses in the order in which they are to be used, beginning near the points of the knives, reaching to the goblet in a semi-circle. If many wines are served, a double semi-circle may be formed, beginning with the sherry-glass and ending with the goblet. (See diagram of cover.)

The napkins should be large and of fine quality. They should be folded in ironing four times; then when ready to use fold them once with the hand, slipping between the folds, but in sight, a dinner-roll, bread-stick, or piece of bread cut two inches long by one and a half thick. Place the napkins at the left of the forks if there is space, otherwise place them on the service-plate.

If dinner-cards are used, and they usually are for convenience in seating the guests, they should be placed upon the napkin. These cards may be plain and small, with only the name of the guest written upon them, or they may have also in the upper left-hand corner or centre the monogram or initials of the hostess, or a dainty hand painting; any of these are correct and in good taste.

An allowable exception to the general rule of "no furbelows" is the name of the guest in silver or gilt

lettering on the end of a ribbon. This ribbon may be narrow and tied around a bunch of flowers, or it may be broad and laid flat between the covers, the other end connected with a basket or bunch of flowers, these bunches or baskets forming the centre-piece, which, of course, is demolished when the repast is over. Let it be thoroughly understood, however, that these favors are only for ladies.

Menu-cards are seldom used at small dinners, unless there is an artistic or amusing feature to be illustrated; men and women are expected to be sufficiently entertaining to require no literary or childish aids to conversation. The practical object of the menu-card is to give guests an opportunity to save capacity for specially delectable courses, but this will not be necessary in the dainty dinners which our hostess will give.

Much attention should be given to the selection of guests and placing of name-cards at the covers to insure a successful and harmonious entertainment. There should be good listeners as well as fine talkers, and here the tact of the hostess is called into play to avoid anything like a *contretemps*. The hostess should either tell each gentleman, as he is received, the name of the particular lady he is to take out to dinner, or the name should be written on a small card and placed in an envelope addressed to the gentleman and put in a conspicuous place in the dressing-room; R. or L. in corner of card designating the side of table on entering room. When dinner is announced, the host offers his arm to the lady for whom the dinner is

given, or the one who is to be seated at his right, followed by the guests, the hostess closing the procession with the gentleman to be honored or the one whom she intends seating at her right hand.

A few hints regarding the decoration of the table must be given here, though the fashion of to-day may be out of date to-morrow. Perhaps one feels inclined to be in touch with the latest whim, especially if it has a *raison d'être*. Extreme simplicity, and a desire for artistic effect combined with the practical, is the order of the day. The appearance of millinery must be avoided, consequently lace and ribbon furbelows are not used for the adornment of the table. A centre-piece of fine linen, or the flowers in the pattern of the table-cloth, exquisitely and delicately embroidered—or a fine linen, with insertion and border of heavy altar-lace, and glass or silver bowls and vases filled with an artistic arrangement of flowers and vines—are a sufficient embellishment for the most elaborate feast, although small bunches of flowers, or single flowers placed at each cover, are a delicate attention much appreciated by the ladies, and in perfectly good taste. Let the hand of madame be manifest, and beware of the wiles of the florist. Small silver or glass dishes, containing relishes, bonbons, and salted nuts, are usually placed on the table, though fashion decrees now that their place is on the side-table; but with the possession of antique silver and Venetian glass one may dare to be a little less up to date. The same may be said of choice decanters and coasters—one can hardly be expected to put them out of sight. It is scarcely neces-

sary to say that butter-plates should not be placed on the table at a formal repast. It is supposed that care has been taken to supply each course with all requirements in the way of seasoning and sauces, and condiments are served as they are needed.

An important feature of the entertainment is the illumination, and it requires more serious consideration than is usually given it. Unless the hostess is in the first flush of youth, and her guests are all equally fortunate, she should eschew all abominations in the way of glaring, unshaded ceiling lights, whether of gas or electricity. The most effective and artistic illumination is a soft light from candles or lamps, not higher than the head of the tallest guest, and if this is not sufficient, it should come from the sides of the room, or from a low, shaded centre chandelier, and never from near the ceiling, high over the heads of the guests. Such a light, which always throws sad shadows upon the faces of beautiful women, makes mournful the most joyous occasion.

There are two ways of serving a formal dinner, both equally "good form," and the one chosen should depend upon the convenience and taste of the hostess. The most formal way, and perhaps the most convenient, if there is the helping hand in the butler's pantry, is to serve each course from the pantry neatly arranged on individual plates, the butler or waitress having the tray in the left hand, putting the plate containing the portion upon it, taking it to the right side of each guest, and with the right hand placing it upon the service plate until after the soup or bouillon course

which is removed with the service plate, then setting it in front of the guest and close to the edge of the table. Then, if anything is to be served with the course, it should be placed on the tray and passed to the left side of each guest, being held low enough to enable the guest to help himself with his right hand.

If it is desired to follow the fashionable method of always having a plate before each guest until dessert, then the tray should be dispensed with in placing the course. Remove from the right with the left hand and place the following course or empty plate with the right hand also from the right. Guests should be served in rotation, beginning alternately at the right and left of the host and hostess, going in opposite direction for each successive course.

The other and more simple way of serving is to have the course artistically arranged and cut in small pieces on a large dish or platter, accompanied by the necessary serving-spoon, knife, or fork, and put on a tray, or, if too large, held in the hands carefully and offered to the left of each guest—of course, after plates, knives, or forks for the course have been placed. To remove each course, wait until everyone has finished, then take the tray in the left hand and with the right hand remove the plate from the right, placing it on the tray. If the knife or fork is accidentally left on the table by a thoughtless guest, it should be taken up quietly and put on the plate on the tray. Do not remove more than one plate at a time, or all belonging to the course at each cover. It is very bad form to pile one plate on top of another when clearing the table. If it is not

convenient to take so much time, dispense with the tray and take one plate in each hand, thus removing two at a time. Remember this is the formal dinner, and there is supposed to be plenty of time and numerous servants.

Wine should be poured into the glasses from the right, and should follow the serving of each course.

Black coffee in small cups, followed by cordials in tiny glasses, is the last course, and should precede the finger-bowls, unless the fashionable method is observed of serving coffee and cordials to the ladies in the drawing-room, while the gentlemen are left at the table to become anecdotal over their cigars and their liqueurs; then the finger-bowls should be placed before the ladies leave the table.

It is considered quite "smart" in some social circles to serve cocktails just before dinner is announced or immediately after the guests are seated at table, and this appetizer is a twin to the fashion of cigarette-smoking during the dinner and after by the ladies; but our hostess of to-day will lose no friends by excluding this pair of bohemians from her dinners and luncheons.

There are two things to remember—that guests are invited for social intercourse, and that the machinery of serving should run so smoothly and quietly that there will be no interruption to the conversation. The most successful entertainment is the one that is so simply and quietly served as to be beyond criticism. The natural desire to exhibit rare possessions of silver and glass should be the only excuse for departing from the fashion of the hour, which, let me repeat, is simplicity.

THE INFORMAL DINNER

The informal dinner, or the family dinner with the addition of two or more guests, should be served almost like the formal dinner by the hostess having several servants. The few exceptions are that the soup may be served by the hostess from a tureen on the table, the assistant taking one soup-plate at a time from the sideboard, placing it in front of the hostess, then when filled placing it on the service-plate of each guest from the right. Fish may be served by the host, and passed in the same manner as the soup. Large platters should always be used when carving is done at the table; if this is not convenient, then a carving-napkin may be on the table in front of the host from the beginning, to be left on until the table is cleared for dessert. Entrées are always served from the side, and the roast is carved by the host. All vegetables and sauces are placed on the side-table and passed to the left of each guest when required. The host or hostess makes the salad, and the hostess serves the dessert and pours out the coffee. Coffee should be placed at the lower right hand of the guest, and cream and sugar passed to the left. The bonbons and relishes may be upon the table and the number of courses should be less than for a formal dinner. Really this is the dinner that should be served every day by the ambitious housekeeper, no change being necessary for an extra guest or two. The service of wine is entirely a matter of choice or opinion. Both formal and informal dinners

are in equally good taste without wine as with it. As very few persons are able to partake of every dish that is offered them, the same may be said of wine. Experienced diners will always refuse anything that is to them especially injurious, and are expected to do so, but it is bad form to parade one's objections; a quiet refusal by a glance or a motion is all that is necessary.

The suggestions given thus far are for house-keepers with more than one servant. Realizing that there are many would-be hostesses who are fortunate enough to be able to run the domestic machine with one maid-of-all-work, the following suggestions are for their benefit:

The table should be set as for the informal dinner, but it is well to remember that there is only one pair of hands to do both cooking and serving. The service-plate should be omitted, all the knives and forks to be used may be put on the table, salts and peppers at the corners of the table, or one of each for every two persons. Small round plates for the butter-ball and slice of bread or dinner-roll which should be put on before dinner is announced, are placed at the left of each cover, and the small butter-knife, if one is used, placed on the plate with the bread. Goblets should be filled with iced water, and everything needed should be on the side table before guests are seated. Decanters, bonbons, and relishes may all be on the table from the beginning. The plates for each course served on the table should be placed in a low pile, not more than three or four at a time, in front of

the host or hostess, the maid taking each one as it is filled, putting it on her tray and placing it in front of each guest from the right with the right hand.

Further suggestions will be given with each course, but the writer would advise an ambitious housekeeper, who wishes to understand thoroughly all of the details of the business of house-keeping, to secure some of the books making a specialty of each subject and to study them. A particularly good one is "The National Cook Book," by Marion Harland and Christine Terhune Herrick.

This work is only an attempt to awaken the average house-keeper to the fact that she can serve her family and entertain her friends without drudgery and without extravagance. It only requires brain, good taste, and tact to make the home a veritable Garden of Eden, only our modern Eve sautés or soufflés the apple before she gives it to Adam. It was undoubtedly a fit of indigestion from eating raw food which caused the first Adam to "peach."

THE FORMAL LUNCHEON

The formal luncheon is served like the formal dinner, with the following exceptions: If the table is of very handsome wood, without scratch or blemish, it may be left bare, using small doilies under the plates and dishes, and a centre-piece. This is a rare opportunity to display artistic embroideries, but the fine damask table-cloth is always in good taste and

there is a faint rumor that the bare mahogany is going out of style.

When luncheon is announced, the hostess asks her friends to follow her to the dining-room, without formality.

The soup is served in two-handled cups, the heavy roast or *pièce de résistance* is omitted generally, and very few vegetables are served. The hostess may serve the salad, the dessert, and the coffee, although these are more often served from the side. Wines are not always offered, and never more than one or two kinds. Sauterne being the favorite wine for ladies' luncheons, an opportunity is given to exhibit rare and daintily colored glass. A fruit, tea, or wine punch is often served in the place of wine. It is poured from handsome glass or silver pitchers, and cordials are served after the coffee, which is served at table.

THE INFORMAL LUNCHEON

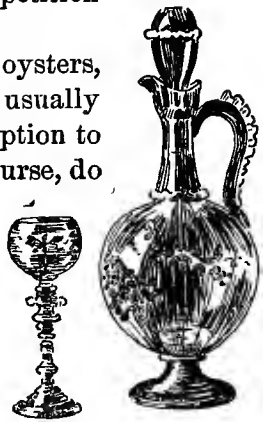
This is the ordinary every-day luncheon, and is like the informal dinner, except that no roasts are served. Tea may be served by the hostess, with the tea-pot, sugar-bowl, cream-jug, and cups and saucers neatly arranged on a large tray under a cloth, or the tray may be omitted, using only the cloth or napkin.

Two or more courses may be served, all of the dishes for the first course neatly arranged on the table and the second course, the sweets and cakes, placed on the side table ready for use, followed by finger-bowls and fruit. These suggestions seem so unneces-

sary and such every-day affairs that many will wonder why they are put in this book, but most house-keepers will appreciate the fact that these simple instructions have to be told over and over again to the new waitress or maid-of-all-work, and if putting this book into the hands of the pupil will save the weary *haus-frau* a few hours of precious time, worthy of something better, its object will have been accomplished.

THESE dishes are usually served as a first course at dinners or luncheons, and are supposed to be appetizers.

At the formal dinner or luncheon they are placed on the service-plate after the guests are seated. At the informal meal they may be brought in before the meal is announced, or they may be placed after the guests are seated. Only serve one of the dishes in each course, and avoid all through the meal repetition of food or flavor.



Canapés are sometimes served instead of oysters, but at a formal dinner or luncheon they usually precede the oysters, this being the only exception to this rule. If you serve oysters as a first course, do not serve them again during the dinner or luncheon. Tiny sandwiches of entire wheat, graham, or brown bread and butter or dainty biscuits or crackers are served with raw oysters and clams; also fringed celery, trimmed radishes, or cress may accompany "Some Beginnings."

After this course is served, fill the glasses three-quarters full with Sauterne from a glass pitcher or decanter.

OYSTERS AND CLAMS

No. 1. **Oysters on the Half Shell.** *60 cts.*

A: 3 doz. small oysters, Blue Points if possible, in the shell and ice cold;
B: 2 lemons cut in quarters;
C: Salt, pepper, cayenne, horse-radish or Tabasco sauce.

Open A, loosen oysters, leave them on lower shell; place on oyster-plates or ordinary plates filled with shaved ice; put B in centre of each plate and serve with C. Raw oysters are suitable for any meal but breakfast.

No. 2. **Little Neck Clams.** *40 cts.*

A: 3 doz. Little Neck clams in shell and ice cold.

Follow recipe No. 1, using clams instead of oysters.

No. 3. **Raw Oysters.** *50 cts.*

A: 1 qt. oysters, best quality, not too large, very cold and thoroughly clean;
B: Vinegar Sauce No. 161.

Take a large block of ice, melt out a cavity with a hot flat-iron, pour out water and fill with A, or serve A from a large glass dish into small dishes, with a spoonful of B poured over each one. Suitable for luncheon or supper.

No. 4. **Raw Clams.** *24 cts.*

A: 1 qt. Prince's Bay clams, ice cold.

Follow recipe No. 3, using clams instead of oysters.

No. 5. **Oyster Cocktails.** *30 cts.*

A : 2 doz. small oysters or 1 pt. oysters cut into small pieces, ice cold ;
B : 1 tbsp. horse-radish, ½ tsp. Tabasco sauce, 1 tbsp. vinegar, 1 tbsp. Worcestershire sauce, 2 tbsp. lemon-juice, 1 tbsp. tomato catsup, ½ tsp. salt ; mix and place on ice an hour before needed.

Put A in 6 small glasses, add 1 tbsp. of B to each glass, or fill grape-fruit, lemon-shells or tomato-cups, adding the pulp to B.

No. 6. **Clam Cocktails.** *20 cts.*

A : 2 doz. Little Neck or 1 pt. Prince's Bay clams.

Follow recipe No. 5, using clams instead of oysters.

CANAPÉS

Canapés are savories or appetizers usually served before the first course at dinners and luncheons, and often in the place of oysters or clams. They should be served on very small plates and placed at each cover. At a gentlemen's dinner they are sometimes served to the guests in the drawing-room or library just before dinner is announced, accompanied by a glass of sherry or a cocktail, but when ladies are present, this attention is quite sensibly omitted.

Method.

Cut six thin slices of bread into small oval or oblong pieces, toast, fry in hot fat, sauté in butter, or dip in melted butter and slightly brown in the oven, spread with any of the Flavored Butters or plain butter, cover with a relish or savory, and garnish. They may be served hot or cold.

No. 7. **Anchovy Canapés.** *40 cts.*

A : Anchovy Butter No. 765 or plain butter, and 6 whole anchovies ;
B : 2 hard-boiled eggs, whites chopped, yolks put through coarse sieve, 6 olives and 12 capers chopped fine.

Spread toast with A and garnish with B. Serve cold.

No. 8. **Caviar Canapés.** *30 cts.*

A : Caviar Butter No. 766.
B : ½ c. water-cress chopped fine.

Spread toast with A and garnish with B. Serve cold.

No. 9. **Cheese Canapés.** *15 cts.*

A : 1 tbsp. Parmesan cheese ;
B : 2 tbsps. dairy cheese grated, 2 tbsps. cooked ham chopped very fine, or deviled ham.

Dip bread in melted butter, then in A, cover with B, brown in oven and serve hot.

No. 10. **Lobster Canapés.** *25 cts.*

A : Lobster Butter No. 772, or 2 tbsps. plain butter and the lobster coral dried in oven and mashed smooth ;
B : 1 c. lobster-meat cut very fine, marinated ½ an hour in 1 tbsp. lemon juice, 2 tbsps. olive oil, ½ tsp. salt, ¼ tsp. paprica or cayenne.

Spread bread with A, then with B. Serve cold.

No. 11. **Crab Canapés.** *30 cts.*

A : 2 tbsps. Cheese Butter No. 767.
B : 1 c. crab-meat cut very fine, marinated ½ an hour in 2 tbsps. olive oil, 1 tbsp. lemon-juice, ½ tsp. each of mustard, salt, and paprica.

Spread toast with A, then with B. Serve cold.

No. 12. **Oyster Canapés.** *20 cts.*

A : 10 large oysters cut in pieces, rejecting the hard muscle ; 1 tbsp. capers, 1 tbsp. cucumber pickles chopped, 2 tbsps. horse-radish, salt and pepper ;
B : ¼ c. of Mayonnaise Dressing No. 437 and 2 tsps. Worcestershire sauce.

Mix A, spread browned bread, cover with B and serve cold.

No. 13. **Sardine Canapés.** *20 cts.*

A : Sardine Butter No. 776 or anchovy paste ;
B : 3 olives, 3 gherkins chopped, 3 sardines split in two and bones removed.

Spread bread with A, garnish with B, sprinkle with lemon-juice and serve hot or cold.

No. 14. **Sweet-bread Canapés.** *35 cts.*

A : 1 tbsp. butter, 2 tbsps. pâté de foi gras or chopped cucumber ;
B : 3 tbsps. blanched sweet-breads, 1 tbsp. celery, 1 tbsp. pepper-grass all chopped fine, 3 tbsps. Mayonnaise Dressing No. 437, highly seasoned.

Spread bread with A, cover with B. Serve cold. Cold cooked asparagus-points may be used as a garnish.

No. 15. **Tomato Canapés.** *25 cts.*

A : 6 slices raw tomato ;
B : 3 tbsps. Mayonnaise Dressing No. 437 ;
C : 6 whole anchovies, 6 chopped olives.

Put A on toast, add C in centre, garnish edges with B. Serve cold.

FRUITS

Fruits may be served instead of oysters, clams, or canapés at breakfast or luncheon, and only at a summer dinner.

Method.

Cut grape-fruit and oranges into halves or in form of baskets, the edges may be cut into points; remove pulp, inside skin and seeds; add pulp to fruit filling, or serve the fruit mixture in small fancy dishes or sherbet glasses. Wine jelly in tiny moulds or cut in squares may be mixed with the fruit.

No. 16. **Grape-fruit Shells.** *60 cts.*

A: 3 grape-fruit cut in two crosswise;
B: 1 pt. fresh strawberries cut into halves, 1 mandarin or tangerine quartered and cut in bits, 2 bananas cut in small dice, 1 c. brandied or Maraschino cherries cut in halves, 1 c. white grapes skinned, cut in halves and seeded, 2 tbsps. Maraschino or sherry, ¼ c. powdered sugar, and 1 tbsp. rum.

Prepare A (see Fruits), fill with B, serve very cold, or freeze B before filling. Serve on small glass or china plates covered with lace, paper, or fine linen doilies, with orange spoon or teaspoon.

No. 17. **Grape-fruit Baskets with Grapes.** *50 cts.*

A: 3 grape-fruit cut in two cross-wise;
B: Bunch Malaga or hot-house grapes, skinned and seeded.

Remove seeds and centre fibres from A. Cut pulp free from skin in sections, place one grape in each section between outside skin and pulp, fill centres with sugar and a few drops of rum; serve on beds of pounded ice.

No. 18. **Orange Shells.** *75 cts.*

A : 6 oranges cut into baskets (see Fruits) ;
B : Pulp and juice of oranges, 1 c. brandied cherries, 1 c. Wiesbaden strawberries, pulp and juice 1 grape-fruit, 1 banana sliced, 2 tbsps. Maraschino or sherry, 1 tbsp. rum, 2 tbsps. powdered sugar.

Prepare A, fill with B, and serve very cold.

No. 19. **Musk Melons.** *50 cts.*

A : 2 small musk or nutmeg melons, very cold ;
B : Ice shaved fine with 2 tbsps. rum or sherry, or mix 1 pt. red raspberries, 2 bananas sliced, 2 tbsps. powdered sugar with ½ c. cream.

Cut A in two, remove seeds and pulp, fill with B. Serve ice cold.

No. 20. **Water Melons.** *40 cts.*

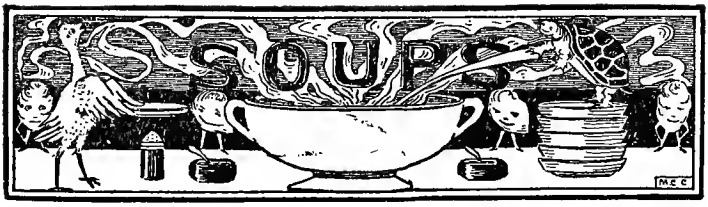
A : 6 slices, 1 inch thick, from ripe centre of very cold melon, cut into rounds, squares, or fancy shapes ;
B : 6 tsps. powdered sugar, then 6 tsps. rum.

Serve A in plates filled with pounded ice, sprinkle with B, and serve at once.

No. 21. **Strawberries à la Française.** *50 cts.*

A : 2 qts. very large strawberries with hulls and washed slightly ;
B : 1 c. powdered sugar.

Put B in 6 glass dishes, making a little mound, arrange A with points down. Serve very cold.



At a formal dinner a consommé or light cream soup should always be served unless the courses are very few and rather light, then a bisque or purée is admissible. It should be served from the side table or butler's pantry, in ten-inch soup-plates, a scant ladleful in each, a table-spoon or soup-spoon being already on the table. Terrapin soup is an exception, as plates for terrapin are about eight inches, and a terrapin-spoon or dessert-spoon may be used. Chowders and oyster soups are often served in these small plates, as they are so rich and thick that a small quantity suffices.

At the informal dinner any of the soups are served from the butler's pantry, or at the home dinner by the hostess from a tureen on the table, a ladleful in each plate. In removing this course, take the tureen first, then the plates. At a luncheon, bouillon or any of the cream soups, bisques, or purées are served in bouillon-cups. They are always served from the

"side." They are placed on the service-plate after the guests are seated, the bouillon or small spoon being already on the table in the place of the table-spoon or soup-spoon at the right of the knives. Sherry should be poured after this course, and the bread-sticks or bread-slices replenished.

Celery and the salt-cellar, with spoon, may also be passed if it is used at all.

Croûton Sticks No. 730, or slightly browned wafers, may accompany this course.

Recipes given in the following section are divided into:

Clear or consommé, a thin soup from beef, chicken, or veal stock.

Cream, a slightly thickened soup from white or chicken stock and cream, or milk and vegetables.

Purée, a thick, smooth soup from stock, milk, or water, and minced meat and vegetables.

Bisque, a thick, smooth soup from stock, milk or water, and fish or shell-fish.

Chowders and thick soups, from stock or water and small pieces of meat, fish, shell-fish, and vegetables.

Garnishings for soups.

CLEAR SOUP

Method.

Cut meat into small pieces, add bones, cover with water, heat slowly to boiling-point, add 1 c. cold water, simmer gently 4 hours, add vegetables and seasonings, boil 1 hour, pour into an earthen bowl through wet cloth. In the morn-

ing skim off every particle of fat, add slightly beaten white of egg and crushed shell to jelly—1 egg to a quart of stock—place on fire and stir until it boils. Boil 5 m. or until it breaks free from scum, simmer gently 15 m., add tiny piece of ice or a little cold water, remove carefully from fire, pour through wet cloth into a bowl, when required, remove any particle of fat, heat, add flavoring and serve.

No. 22. **Bouillon.**

Beef. *35 cts.*

A : 2½ lbs. lean beef from round, cut into inch pieces, brown slightly with small onion stuck with 3 cloves and sautéd in marrow from bones or in 1 tbsp. butter, add 1 lb. bones, 2 qts. cold water;

B : 1 tbsp. each of celery, carrots, and turnips cut into dice, 1 tsp. salt, 4 peppercorns, ½ bay-leaf, sprig parsley;

C : 2 tbsps. sherry, 1 tsp. caramel or lump of sugar.

Simmer A 4 hours, add B, simmer 1 hour, strain, when cold, clear (see Clear Soups); add C and serve hot.

Clam or Oyster. *20 cts.*

A : 1 pt. clams or oysters chopped fine, and their liquor;
B : 1 pt. water, ½ tsp. celery salt or seed, blade of mace, dash cayenne, ¼ tsp. salt.

Cook A 5 m., add B, when boiling strain through cloth, serve in cups, adding a little butter or whipped cream to each cup.

Chicken. *25 cts.*

A : 1 qt. chicken stock highly seasoned;
B : 2 tbsps. sherry, ½ tsp. beef extract.

Heat A, which should be perfectly clear; add B, strain through cheese-cloth and serve.

No. 23. **Consommé.** *68 cts.*

FOR 18 PERSONS.

A : 2 lbs. beef from round, 1 small knuckle of veal, 1 small fowl, 5 qts. cold water, or 3 lbs. beef without the fowl ;
B : 1 tbsp. each carrots, turnips, and onions cut into dice, 1 tbsp. salt, ½ tsp. sweet marjoram, ½ tsp. thyme, 1 tsp. peppercorns, 1 bay-leaf, 1 sprig parsley ;
C : 2 tbsps. sherry, 1 tbsp. caramel or lump of sugar.

Simmer A 4 hours, add B, simmer 1 hour, strain, cool and clear ; when ready to serve add C. (See Clear Soups.)

To slightly thicken a clear soup, dissolve 1 tbsp. of arrowroot with a little cold soup, add to the hot soup, stir until boiling and serve.

To color a clear soup, dissolve 1 tbsp. arrowroot in 1 c. cold milk, add to soup, then add coloring paste, and serve with whipped cream.

No. 24. **Consommé with Brussels Sprouts.** *35 cts.*

A : 2 c. Brussels sprouts soaked in cold salted water 20 m. and boiled in freshly boiling salted water 15 m.;
B : 3 pts. hot Consommé No. 23.

Add A to B and serve at once.

No. 25. **Consommé Claret.** *70 cts.*

A : 1 pt. Consommé No. 23 boiled with a 3-inch stick of cinnamon 5 m., add 1 pt. claret, 1 pt. hot water, 1 tbsp. sugar ;
B : 3 egg yolks beaten ;
C : Egg whites beaten stiff.

Pour 1 c. of A over B, cook until spoon is coated, add the remainder, remove from fire fold in C, and serve. This soup may be served cold at a warm-weather dinner.

No. 26. **Consommé Cucumber.** *38 cts.*

A : 2 cucumbers sliced, 1 c. water ;
B : 3 pts. hot Consommé No. 23, ½ c. cooked green peas, ½ tsp. sugar, ½ tsp. salt.

Cook A half an hour, add to B and serve.

No. 27. **Consommé Curry.** *50 cts.*

A : 1 slice egg-plant fried and cut into dice, 1 heart or fond of French artichoke boiled and cut into dice, 1 tbsp. boiled rice, 1 tsp. curry dissolved in hot water ;
B : 3 pts. hot Consommé No. 23.

Add A to B and serve.

No. 28. **Consommé Neapolitan.** *33 cts.*

A : 1 tbsp. boiled spaghetti cut into pieces, 1 tbsp. boiled ham cut into dice, 3 tbsps. sautéd mushrooms cut into dice.
B : 3 pts. hot Consommé No. 23.

Add A to B and serve.

No. 29. **Consommé with Patés.** *35 cts.*

A : ½ c. cooked meat or sweet-breads chopped fine, 1 tsp. lemon juice, ½ an egg beaten slightly, 1 tbsp. fine bread-crumbs, ½ tsp. parsley, 2 or 3 drops onion juice, ¼ tsp. salt, dash of nutmeg and cayenne ;
B : 3 pts. hot Consommé No. 23.

Mix A, drop from teaspoon on buttered tin and bake 3 or 4 m., or poach in boiling water, add to B and serve.

No. 30. **Consommé Printanier.** *35 cts.*

A : 2 tbsps. each carrot and turnip cut with fancy cutters, 2 tbsps. each green peas, asparagus-tips and string beans ;
B : 3 pts. hot Consommé No. 23.

Cook A in boiling salted water 20 m., add B and serve.

No. 31. **Consommé Royal.** *30 cts.*

A : ¾ c. milk scalded with slice of onion, sprig of parsley, cool and add to 1 egg slightly beaten, with ½ tsp. salt, dash cayenne and nutmeg. This may be delicately colored with color paste ;
B : 3 pts. hot Consommé No. 23.

Pour A into a shallow buttered pan, bake 10 m.; when cold cut into diamonds or dice with wet knife, add to B, and serve.

No. 32. **Consommé Royal au Parmesan.** *32 cts.*

A : 1 tbsp. Parmesan cheese.

Follow Recipe No. 31, omitting nutmeg and adding A.

No. 33. **Consommé with Timbales.** *35 cts.*

A : 1 c. cooked peas, chicken, chestnuts, or sweet-breads, mashed smooth with ½ c. stock ; add 2 egg whites beaten stiff, ¼ tsp. salt, dash nutmeg and cayenne ;
B : 3 pts. hot Consommé No. 23.

Turn A into tiny buttered timbale moulds, bake in pan of hot water 10 m.; remove from moulds, add to B, serve one in each plate.

CREAM SOUPS

Method.

Boil vegetables, drain, mash through colander or sieve, and return to water. Scald stock or milk with seasonings. Cook butter, add flour, stir thoroughly until it simmers, then add hot milk or stock gradually, strain, add to vegetables ; when boiling add egg beaten slightly and mixed with hot cream, pour into tureen or plates, add garnishings, and serve.

Rich and highly seasoned white or chicken stock will make the best soup. Egg thickens and enriches, but is not necessary. If omitted, use a little more flour, and if milk is used instead of cream, add more butter. Cold cream is whipped

and added after soup is in tureen or plates, the garnishings sprinkled over. In some recipes arrowroot is used instead of flour; it is more delicate and will make a finer soup, but flour may be used if preferred. Do not boil soup after egg is added, but whip with egg-beater and serve at once. The vegetables may be boiled, pressed through a sieve, and returned to water several hours before needed if necessary. When ready to use, reheat and add to the other ingredients.

No. 34. **Cream of Asparagus.** *35 cts.*

A : 1 bunch or 1 can asparagus, 1 qt. hot water;
B : 1 tbsp. butter cooked with 1 tbsp. arrowroot or flour, 2 c. hot milk or stock, ½ tsp. salt, blade of mace;
C : 1 egg, 1 c. hot cream, asparagus-tips.

Add A to B; when boiling add C and serve (see Cream Soups), or boil A 20 m., drain, sauté in butter; add pepper, salt, and dash nutmeg; add asparagus water and B; add 2 tbsps. white wine and 2 cucumbers which have been parboiled, cut into dice and sautéd in butter; add C and serve.

Mushroom liquor and lemon-juice may be used instead of white wine.

No. 35. **Cream of Artichokes.** *45 cts.*

A : ½ can French artichoke fonds. These may be bought in jars for 35 cents;
B : ½ c. Croûtons Royal No. 71.

Follow Recipe No. 34, using A instead of asparagus; garnish with B.

No. 36. **Cream of Carrots.** *30 cts.*

A : 3 carrots;
B : ½ c. each asparagus tips, green peas, and string beans.

Follow Recipe No. 34, using A instead of asparagus; garnish with B.

No. 37. **Cream of Cauliflower.** *35 cts.*

A : 1 small cauliflower ;
B : Small bits of cauliflower sprinkled with Parmesan cheese.

Follow Recipe No. 34, using A instead of asparagus ; garnish with B.

No. 38. **Cream of Celery.** *30 cts.*

A : 2 c. celery parboiled 5 m., dash nutmeg ;
B : Celery tips.

Follow Recipe No. 34, using A instead of asparagus; garnish with B.

No. 39. **Cream of Chestnuts.** *25 cts.*

A : 1 pt. chestnuts shelled and blanched, dash of celery salt, nutmeg, and cayenne.

Follow Recipe No. 34, using A instead of asparagus.

No. 40. **Cream of Chicken.** *44 cts.*

A: 3 pts. hot chicken stock, well seasoned, add to 1 tbsp. butter and 2 tbsps. arrowroot or flour thoroughly cooked together ;
B : 1 c. minced chicken, ½ c. blanched almonds, chopped and pounded smooth with 1 c. hot cream or milk, ½ tsp. sugar, or omit almonds and season with mace ;
C : 1 c. whipped cream.

Add B to A ; when boiling serve and garnish with C, or omit flour and cook 3 egg-yolks with B, and garnish with carrot dice, green peas, and asparagus-tips.

No. 41. **Cream of Corn.** *30 cts.*

A : 1 can corn and the liquor, 1 pt. boiling water, ½ tsp. salt ;
B : 2 tbsps. butter and 2 tbsps. arrowroot or flour cooked

thoroughly, 1 pt. hot milk, slice onion, ½ tsp. salt, dash pepper, ½ tsp. sugar;
C: 1 c. whipped cream, 1 c. popped corn.

Simmer A 20 m., add B, when boiling, serve and garnish with C.

No. 42. **Cream of Green Peas.** *35 cts.*

A: 1 can peas drained, 1 pt. cold water, 1 tsp. salt, 2 tsps. sugar, sprig of mint;
B: 2 tbsps. butter and 2 tbsps. flour, cooked thoroughly, 1 qt. hot milk;
C: 1 c. whipped cream, 1 c. cooked green peas.

Cook A 20 m., press through sieve, blend with B, when boiling add C, and serve.

No. 43. **Cream of Lettuce or Sorrel.** *32 cts.*

A: 2 heads lettuce or 1 c. sorrel chopped and cooked in 1 tbsp. butter; add ½ tsp. sugar, ½ tsp. tarragon or plain vinegar, 1 tsp. salt, 1 tbsp. flour, when boiling add 1 pt. hot water;
B: 1 qt. white stock, grating of nutmeg, dash cayenne;
C: 1 egg-yolk beaten and 1 c. hot cream.

Cook A thoroughly, add B; when boiling, add C and serve.

No. 44. **Cream of Mushroom.** *60 cts.*

A: ½ lb. fresh mushrooms, blade mace, 1 tsp. mushroom catsup, ¼ tsp. Kitchen Bouquet. This may be bought in bottles for 25 cts.

Follow Recipe No. 34, using A instead of asparagus.

No. 45. **Cream of Onions.** *15 cts.*

A: 5 onions sliced, cook in 2 tbsps. butter; add 1 tbsp. flour, cook thoroughly; add 1 qt. hot water; when boiling 1 pt. hot milk, ½ tsp. salt, dash cayenne;
B: 1 egg-yolk beaten, 1 c. cream;
C: 1 tbsp. Parmesan cheese.

Cook A, add B, garnish with C (see Cream Soups).

No. 46. **Cream of Potato.** *22 cts.*

A : 4 or 5 potatoes, ¼ tsp. celery salt or stalk of celery;
B : 1 tbsp. parsley, chopped.

Follow Recipe No. 34, using A instead of asparagus, and ½ tsp. more salt; garnish with B.

No. 47. **Cream of Spinach.** *26 cts.*

A : 1 qt. spinach, boiled uncovered, with a bit of bay-leaf, ½ tsp. salt;
B : 1 c. cold cream whipped; ½ c. green peas.

Follow Recipe No. 34, using A instead of asparagus, and omit egg; garnish with B after it is served.

No. 48. **Cream of Tomato.** *23 cts.*

A : ½ can tomatoes, 2 slices onion, 2 sprigs parsley, stick celery, ½ bay-leaf, small blade mace, 1 tsp. sugar, ¼ tsp. soda and ½ tsp. salt;
B : 2 tbsps. butter and 2 tbsps. flour cooked thoroughly; 1 qt. hot milk, 2 drops Tabasco sauce;
C : 1 c. hot cream.

Simmer A 20 m., strain, add B; when boiling, add C.

No. 49. **Cream of Water-Cress.** *35 cts.*

A : 2 bunches water-cress chopped, cook with 1 tbsp. butter, add 1 qt. white stock or beef stock and water;
B : 1 tbsp. butter and 2 tbsps. arrowroot, cooked thoroughly, 2 c. hot milk, ½ tsp. salt, dash cayenne;
C : 1 c. whipped cream, ½ c. fresh cress-tips.

Simmer A 20 m.; add B when boiling, serve garnished with C.

PURÉES

Method.

Simmer vegetables or meat in water or stock until tender, add seasonings the last hour. When tender remove large

pieces of bone or meat, press remainder through colander or coarse sieve, return to water. This may be done several hours before needed if necessary. When ready to use remove fat, reheat and add to sauce made of hot butter and flour cooked thoroughly, stock or water and seasonings. When these are thoroughly blended add garnishings.

No. 50. **Black Bean Purée.** *18 cts.*

A : 1½ cs. black beans soaked over night in 2 qts. cold water, then simmer 4 or 5 hours, adding enough boiling water to make 3 pts. The last hour add a ham-bone or small piece of ham, ½ an onion stuck with 3 cloves, 1 tsp. salt, dash pepper, 2 drops Tabasco sauce or dash cayenne and ½ tsp. mustard ;
B : 1 tbsp. butter and 1 tbsp. flour cooked together ;
C : 1 tbsp. sherry, 6 Egg Balls No. 72, or 1 hard boiled egg, and ½ lemon cut in thin slices.

Cook A (see Purées) ; add to B ; when ready to serve add C.

Lentil Purée may be made after this recipe by omitting ham, egg, and sherry.

No. 51. **Hare Purée.** *35 cts.*

A : 1 jack-rabbit, skin, leaving blood-sack in neck, cut meat in small pieces, put in kettle, add blood-sack, cut it, add 2 qts. cold water, ½ an onion stuck with 4 cloves, 1 tsp. salt, dash cayenne ;
B : 3 tbsps. port wine.

Simmer A 5 or 6 hours, remove meat, chop fine, strain soup, add meat and pour in a bowl until morning. Remove fat, reheat, add B and serve.

No. 52. **Peanut Purée.** *35 cts.*

A : 1 pt. peanuts, roasted, shelled, and skins removed, pound to a paste, 1 qt. white stock or water, ½ tsp. salt, ¼ tsp. paprica ;
B : strained liquor from 1 pt. oysters.

Cook A half an hour, add B, when boiling serve.

No. 53. **Split Pea Purée.** *10 cts.*

A : 1½ cs. split peas ;
B : ½ c. croûtons.

Follow Recipe No. 50, nsing A instead of beans, omit egg, wine and lemon, and garnish with B.

No. 54. **Tomato Purée.** *20 cts.*

A : 1 can tomatoes, 1 sprig parsley, 1 stick celery, 4 peppercorns, ½ bay-leaf, blade mace, 1 tsp. sugar, ½ tsp. salt, ¼ tsp. soda ;
B : 1 tbsp. onion chopped, 1 tbsp. butter, 1 tbsp. flour, all cooked together, 1 pt. hot beef stock ;
C : ½ c. croûtons.

Simmer A ½ an honr, add B, blend thoroughly, serve with C.

A Sonthern sonp may be made by adding 2 tbsps. green peppers chopped with the onion in B, and 1 tbsp. horseradish, ½ tsp. vinegar and ¼ c. boiled macaroni instead of C.

BISQUES

Method.

Cook fish in water or stock, 20 to 30 m., oysters or clams in their own liquor 3 m., add seasonings. Cook butter, add flour, stir thoroughly until bubbling and boiling, add hot stock or milk ; when boiling blend together, add garnishings and serve.

No. 55. **Clam Bisque.** *23 cts.*

A : 1 doz. clams chopped fine, 1 slice onion, ½ bay-leaf ;
B : 1 tbsp. butter, 1 tbsp. flour, 1 pt. white stock or chicken stock, ½ tsp. salt, 2 drops Tabasco sance and 1 tsp. Worcestershire or Weisbaden sance ;
C : 1 pt. hot milk or cream.

Drain liquor from clams, boil, skim, and strain, add to A, simmer 3 m., add to B, when boiling add C and serve.

No. 56. **Crab Bisque.** *50 cts.*

A : 6 hard-shell crabs very much alive, wash thoroughly and boil 20 m., remove meat, chop it fine and sauté in 1 tbsp. butter, add ½ an onion stuck with 2 cloves, sprig parsley, ½ tsp. salt, dash of cayenne and blade of mace ;
B : 1 tbsp. butter cooked with 1 tbsp. flour, 1 pt. hot milk and ½ cup boiled rice mashed smooth.

Boil shells in 1 qt. hot water and a little white wine, add A, pounded fine, remove onion, parsley, and mace ; simmer ½ an hour, blend with B, and serve with whipped cream.

No. 57. **Fish Bisque.** *20 cts.*

A : 2 cs. cooked fish, minced fine, 1 tbsp. butter, 1 tsp. parsley chopped, 1 tbsp. Worcestershire sauce, 1 qt. white or chicken stock ;
B : 1 tbsp. butter and 1 tbsp. flour cooked thoroughly, 1 pt. hot milk, 2 tbsps. cracker-crumbs, ½ tsp. salt, dash cayenne.

Blend A with B, but if salmon is used both omit butter and use water instead of stock in A.

No. 58. **Lobster Bisque.** *35 cts.*

A : 1 lobster, wash thoroughly, boil 20 m., remove meat, cut fine, dry and pound coral, 3 pts. white stock, or water and a little white wine, ½ tbsp. salt, dash of cayenne and grating of nutmeg.
B : 1 tbsp. butter cooked with 1 of flour, add 1 c. hot cream or 1 c. hot water and 1 tsp. anchovy paste ;
C : 1 tbsp. Madeira.

Cook shell in stock or water ½ an hour, strain, add meat, coral and seasonings, blend with B and add C if cream is used.

No. 59. **Oyster Bisque.** *43 cts.*

A : 1 pt. oysters, chopped fine, 1 pt. chicken stock, ½ tsp. salt, dash cayenne, 1 tsp. parsley minced, bit of bay-leaf, 1 tsp. Worcestershire or Weisbaden sauce and blade of mace ;

B : 1 tbsp. butter cooked with 1 tbsp. flour, add 1 c. hot cream ;
C : 1 c. minced chicken, 1 egg slightly beaten.

Add enough hot water to strained oyster liquor to make 1 qt. Add A, simmer 3 m., blend with B, when boiling add C, beat a moment and serve.

This may be made with chopped clams instead of chicken stock, or it can be made an Oyster Gumbo by using 1 c. okra and 1 c. tomatoes instead of the chicken stock.

CHOWDERS AND THICK SOUPS

Method.

Sauté meat or fish and onion in pork, bacon, or butter, add water or stock, vegetables and seasonings.

Cook butter and flour together, add hot stock or water, blend thoroughly and add garnishings, or dissolve flour in a little stock and add slowly to hot soup. As chowders and thick soups are rich and heavy, they are usually served in small soup or terrapin plates with a dessert-spoon.

No. 60. **Chicken Gumbo.** *50 cts.*

A : 1 c. chicken stock, ½ an onion sliced, 2 slices bacon or salt pork, 3 pts. hot water ;
B : 1 c. tomatoes, ½ can okra, ½ tsp. salt, ½ tsp. peppercorns, 1 bay-leaf, ½ tsp. curry ;
C : Rice Balls No. 72, 1 c. chicken meat cut in small pieces ;
D : 1 tbsp. Southern sassafras or Gumbo filé powder. This comes in bottles at 30 cts.

Cook A until meat is tender, strain, add liquor to B, when boiling add C, and when ready to serve add D carefully.

No. 61. **Clam Chowder.** *22 cts.*

A : 1½ doz. clams chopped fine, 1 c. tomatoes, 1 tbsp. tomato catsup or burnt tomatoes, ½ tsp. Tabasco sauce, ½ tsp. salt, ⅛ tsp. white pepper ;

B: 3 or 4 slices bacon or salt pork cut into dice, 1 onion sliced, 1 potato cut into dice, 1 tsp. parsley;
C: 1 thin slice toast cut into dice, 2 tbsps. cracker-crumbs, ½ lemon sliced thin.

Strain liquor from clams, add to B, with boiling water, simmer until potatoes are tender, add A, boil 3 m., add C, serve.

No. 62. **Corn Chowder.** *30 cts.*

A: 1 onion sliced, sauté with 1 c. raw ham, 1 can corn mashed and the liquor, 1 c. raw potato dice, 1 qt. boiling water;
B: 1 tbsp. butter, 1 tbsp. flour, 1 pt. hot rich milk, ½ tsp. salt, 2 drops Tabasco sauce;
C: 6 crackers rolled into pieces.

Cook A ½ an hour, add B, when boiling add C and serve.

No. 63. **Fish Chowder.** *35 cts.*

A: 3 or 4 thin slices bacon or salt pork sautéd with 1 onion, 3 lbs. fresh cod or haddock cut into small pieces, 3 c. potato dice, 1 pt. boiling water;
B: 2 tbsps. butter, 1 qt. hot milk, 1 tsp. salt, ⅛ tsp. pepper, ½ tsp. Tabasco sauce, 1 tbsp. Worcestershire or Wiesbaden sauce and blade of mace;
C: 4 tbsps. cracker-crumbs, 1 slice of toast cut into dice.

Cover bones from fish with 1 pt. cold water, boil 20 m., strain into A, boil ½ an hour, add B, blend thoroughly, add C and serve.

No. 64. **Green Turtle Soup.** *95 cts.*

A: 1 can green turtle, cut fat in dice and set aside, 1 qt. stock, tie in a cloth 12 peppercorns, 6 cloves, ½ tsp. summer savory, ½ tsp. thyme, 1 bay-leaf and blade mace;
B: 2 tbsps. butter, 1 onion sliced, 2 tbsps. arrowroot or flour, cook until brown; ½ tsp. salt, ½ tsp. paprica or dash cayenne, 1 pt. hot stock;
C: Egg Balls No. 72, the fat meat, 1 lemon sliced, 2 tbsps. sherry.

Simmer A 1 hour, add B, blend thoroughly, add C, serve.

No. 65. Mock Turtle Soup. *$1.15.*

FOR 12 PERSONS.

A : 1 calf's head, ½ lb. calf's liver, boil 15 m., skim, when cool, separate meat from bones, add 4 qts. cold water, 1 tsp. vinegar ;
B : 1 tbsp. each carrot, onion, turnip, and celery diced, 1 bay-leaf, 6 cloves, 3 whole allspice, 3 peppercorns, ½ an inch stick cinnamon, 2 sprigs parsley ;
C : 1 tbsp. butter and 1 tbsp. flour cooked thoroughly ;
D : 1 tbsp. boiled ham cut in dice, 1 c. meat cut into small pieces, 3 tbsps. Madeira.

Simmer A 2 hours, remove meat, add bones and B, simmer 2 hours, strain and cool. Remove fat, reheat, add to C, when boiling add D and serve.

No. 66. Mulligatawny Soup. *35 cts.*

A : 1 tbsp. butter sautéd with ½ an onion, 1 tbsp. cooked ham chopped, 3 cloves, ½ carrot, stick celery, ½ c. cooked chicken cut into dice, 3 pts. chicken stock ;
B : ½ green apple diced, ½ c. tomatoes, 1 tsp. tomato catsup, 1 tsp. curry, 1 tsp. salt, 2 tbsps. boiled rice, 2 drops Tabasco sauce ;
C : ½ lemon sliced.

Cook A 15 m., add B, simmer ½ an hour, serve with C.

No. 67. Oxtail Soup. *30 cts.*

A : 1 oxtail, cut at joints, sauté with 1 slice salt pork or bacon and 1 onion sliced, add 2 qts. cold water ;
B : 1 carrot, 1 stick celery, 1 sprig parsley, 2 cloves, 1 tsp. salt, ⅛ tsp. pepper, ½ tsp. paprica ;
C : 1 tbsp. butter, and 1 tbsp. flour cooked thoroughly ;
D : 3 tbsps. Madeira.

Simmer A 4 hours, add B, simmer 1 hour, strain ; when cold remove fat, reheat, add meat cut into small pieces, blend with C, when boiling add D and serve.

No. 68. **Terrapin Soup.** *$2.60.*

A : 1 pt. can terrapin, or 1 pt. terrapin meat, 1 qt. white or chicken stock, ½ tsp. salt, dash cayenne, blade mace ;
B : 2 tbsps. butter and 1 tbsp. arrowroot cooked together, 2 hard-boiled egg-yolks mashed smooth, 1 c. hot cream ;
C : 6 Egg Balls No. 72, 3 tbsps. Madeira or sherry.

Simmer A ½ an hour, blend with B, when boiling add C. Red-legged turtles may be used instead of terrapin, they can be bought for 50 or 75 cts. a piece.

GARNISHINGS FOR SOUPS

No. 69. **Cheese Balls.** *15 cts.*

A : 4 tbsps. butter, ½ c. water, ¼ tsp. salt, dash cayenne, ⅔ c. flour ;
B : 3 small eggs, one at a time ;
C : 2 tbsps. Parmesan or American dairy cheese grated.

Cook A until mixture falls from side of pan, add B, cover, when cool add C, drop from tea-spoon into hot fat, or bake on buttered tins.

No. 70. **Cheese Fritter Beans.** *8 cts.*

A : 1 tsp. butter, 1 tsp. lard, 5 tbsps. milk ;
B : ½ c. flour, ¼ tsp. salt ;
C : 5 tbsps. grated cheese, 2 eggs.

Cook A, when boiling add B, remove from fire, add C, mix thoroughly and cool. Drop tiny bits from tea-spoon into hot, deep fat, drain on brown paper.

No. 71. **Croûtons Royals.** *8 cts.*

A : 2 hard-boiled egg-yolks mashed smooth with 1 raw egg-yolk, 1 tbsp. butter, ¼ tsp. salt, dash cayenne ;
B : ¼ c. flour.

Add B to A, or enough to roll out thin, cut into ½ inch squares, roll into balls, poach in boiling water, or sauté in butter.

No. 72. **Rice or Egg Balls.** *5 cts.*

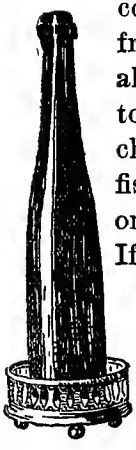
A : 1 c. cold boiled rice ;
B : 1 egg slightly beaten, 1 tbsp. flour, ¼ tsp. salt, dash cayenne.

Mix B with A, form into balls, drop into soup, or

A : 2 hard-boiled egg-yolks, 1 raw egg-yolk, 1 tbsp. melted butter, ⅛ tsp. salt, dash cayenne or nutmeg.

Mash A until smooth, add enough flour to roll on floured board about ½ an inch thick, cut in squares, roll into balls and poach in boiling water. 1 tbsp. minced ham or tongue may be added to either of these recipes, also chopped parsley.

If fish is served from the butler's pantry, as it is usually at formal dinners, take each hot plate containing the portion in the right hand, remove the cold service-plate or soup-plate with the left hand from the right side of guest, and place the hot plate also from the right. Cucumbers, cress, radishes or tomatoes and cooked potatoes, or macaroni with cheese, and any of the fish sauces may be served with fish. These should be passed to the left of each guest on the tray, following quickly after the fish is served. If the cucumbers or tomatoes are dressed with oil and the fish-plates are hot, they should be served on leaves of lettuce, or on small dishes placed at the left of each cover. If fish is served on the table, the fish-platter must first be removed, then everything used for the course at each cover. Salted nuts, olives or radishes should be passed, and Rhine wine served, filling glasses only three-quarters full.



FISH, BAKED

Method.

To bake whole, stuff with Dressing No. 146, stand upright on rack or tin sheet with two or three slices salt pork or bacon between. Tie fish to tin or rack if necessary to keep it upright. Gash it across top, insert pork or bacon, dust

with salt and pepper, sprinkle with flour and bake 15 m. to the pound, basting frequently. Strain fat in pan, for sauce foundation, remove pork, fill gashes with parsley, garnish with lemon. Salmon, shad, or blue-fish may be egg-crumbed and sprinkled with minced parsley and bits of butter, omitting pork.

For cutlets or fillets, dust with salt and pepper, sprinkle with bits of butter, add vegetables and seasonings according to recipes, putting small amount underneath and remainder sprinkled over top of fillets.

FISH, BOILED

Method.

Wrap fish in wet cheese-cloth, dredge with flour, cover with warm water, add 1 tsp. salt and 1 tbsp. vinegar or lemon juice and simmer 10 m. to the pound, or boil in Court Bouillon No. 145, which will give flavor to fish ; salmon must be covered with *boiling* water or bouillon to preserve its color, remove skin and place in oven a moment to dry.

FISH, BROILED

Method.

Remove head and tail from large fish, leave small fish whole, clean, dip in melted butter or oil seasoned with salt and pepper, place on greased broiler, flesh-side down, turn often, cook from 10 to 20 m., serve flesh-side up sprinkled with salt, pepper, and bits of butter.

FISH, FRIED OR SAUTÉD

Method.

To Fry : Dust fillets or small fish with salt, pepper, and flour, egg-crumb and fry in deep hot fat, lard or oil, or half of each ; when light brown drain on soft paper.

To Sauté : Dust with salt, pepper, roll in flour or corn-meal and sauté or cook in three or four slices of salt pork, or 1 tbsp. butter and one of lard in a sauté or frying pan, having fat and pan both very hot. Cook until brown, turning often.

No. 73. **Brook Trout, Baked.** *$1.25.*

A : 6 large trout ;
B : 1 tbsp. butter, 3 tbsps. mushrooms, 1 truffle, chopped fine, ¼ tsp. salt, dash cayenne ;
C : 1 tbsp. parsley minced, 2 tbsps. butter, ½ c. stock.

Stuff A with B sautéd, put in pan, cover with C, bake ½ an hour, basting often.

No. 74. **Brook Trout, Broiled.** *$1.00.*

A : 6 large trout dipped in 1 tbsp. olive-oil, salt and pepper ;
B : Maître d'Hôtel Sauce No. 248.

Broil A 10 to 15 m., serve with B poured over.

No. 75. **Brook Trout, Sautéd.** *$1.10.*

A : 12 trout, or 2 lbs. rolled in corn meal, salt and pepper ; 1 tbsp. butter, 1 tbsp. lard.

Sauté until brown and crisp. Garnish with lemon and cress.

No. 76. **Codfish Fillets, Fried.** *40 cts.*

A : 6 fillets fresh codfish marinated 1 hour in 1 tbsp. oil, 2 tbsps. lemon-juice, ½ tsp. each salt, onion-juice and paprica ;
B : Tartare Sauce No. 159.

Crumb, egg and crumb A, fry until light brown, drain, serve with B.

No. 77. **Fish Fillets, Baked.** *40 cts.*

A : 6 fillets, 1 tbsp. butter ;
B : ½ c. hot water, ½ c. white wine, or 2 tbsps. lemon juice, ½ tsp. salt, dash pepper ;

C : Shrimp Sauce No. 154, or Cucumber Sauce No. 155 ;
D : 2 tbsps. bread-crumbs, browned in 1 tsp. butter.

Sauté A without browning, press between two plates until cold. This may be done several hours before needed. Put in baking-pan, cover with B, bake 20 m., place on serving-dish, pour over C, sprinkle with D, and serve.

No. 78. **Fish Fillets, Boiled.** *40 cts.*

A : 6 fillets of cod or halibut ;
B : Cheese Sauce No. 143.

Boil A ½ an hour, serve covered with B.

No. 79. **Fish Fillets, Deviled.** *40 cts.*

A : 6 fillets, about two lbs. ;
B : 1 tbsp. mustard, 1 tbsp. lemon-juice, 1 tsp. Worcestershire sauce, 1 tbsp. hot water, ½ tsp. salt, ½ tsp. paprica, or dash cayenne ;
C : ½ c. crumbs ;
D : Tartare Sauce No. 159.

Broil A 10 m., spread with B, dip in C and finish broiling, serve with D.

No. 80. **Fish Fillets, Fried or Sautéd.** *45 cts.*

A : 6 fillets, about 2 lbs. ;
B : 1 tbsp. butter, 1 tbsp. minced onion, 1 tbsp. flour, cooked together until brown, add 1 c. tomatoes ;
C : 1 c. boiling water, 3 or 4 cloves, ½ bay-leaf, ½ tsp. salt, ½ tsp. paprica ;
D : 1 tbsp. Worcestershire sauce, 1 tbsp. butter.

Sauté A until brown, add B, simmer 5 m., add C, cook 10 m. Serve fish on toast with sauce strained and poured over, or egg and crumb A, fry in hot fat and serve with 1 tbsp. Tomato Tartare No. 160 on each fillet.

No. 81. **Flounder or Sole Fillets, Stuffed.** *45 cts.*

A : 6 long, thin, narrow fillets ; wind around 6 cork-shaped pieces carrot, fasten with tooth-picks ;

B : ½ c. white wine, 1 c. fish stock made from bones, ½ tsp. salt, ¼ tsp. paprica ;
C : 1 tbsp. butter and 1 tbsp. flour cooked thoroughly, ½ c. stock, ½ c. shrimps, and ½ c. oysters chopped fine, 1 tsp. Worcestershire sauce, ¼ tsp. salt, 2 drops Tabasco sauce, yolk 1 egg.

Cover A with B, simmer 20 m., remove carrots, stuff with C, when cold crumb, egg and crumb, fry in hot fat and serve with Lobster Sauce No. 149.

No. 82. **Flounder or Sole Fillets, Rolled.** *55 cts.*

A : 6 long, narrow fillets ;
B : Anchovy, Lobster, Shrimp, or Sardine Butter. (See Flavored Butters.)

Spread A with B, roll and fasten with wooden tooth-picks.

To bake : dust with salt and pepper, sprinkle with lemon-juice, bake 20 m., or wrap in buttered paper and bake 30 m.

To fry : egg and crumb and fry in hot fat or oil.

To sauté : brown butter with parsley and onion, add fillets, cook until light brown.

To stew : cover with fish stock made from the bones and 2 tbsps. white wine or lemon-juice, cook 20 m. or until tender. Strain stock into butter and flour cooked together and serve with fish.

No. 83. **Fish au Parmesan, Baked.** *35 cts.*

A : Whole fish, about 3 lbs., stuff with Dressing No. 146 ;
B : 1 tbsp. butter in bits, 2 tbsps. Parmesan cheese ;
C : 2 cs. cream.

Place A in pan, sprinkle with B, bake 20 m., add C, bake slowly ½ an hour, basting frequently. Serve with sauce from pan, strained and poured over.

No. 84. **Frogs' Legs à la Poulette.** *80 cts.*

A : 2 lbs. frogs, 1 tbsp. butter, cook 1 m., add ½ c. white wine or lemon-juice and water, ½ c. water, ½ tsp. salt, dash pepper, grating nutmeg ;

B : 1 c. white stock ;
C : 1 tbsp. butter and 1 tbsp. flour, cooked thoroughly, add the liquor in which frogs were cooked ;
D : 2 egg-yolks slightly beaten, 1 tbsp. minced parsley.

Stew A 15 m., add B, simmer until frogs are tender, drain, place on hot dish, cook C, when boiling add D, pour over frogs and serve.

No. 85. **Halibut Fillets, Cold.** *45 cts.*

A : 6 fillets of halibut, ¾ inch thick, remove skin and bone, wrap each one in cheese-cloth, dust with flour, boil 20 m. in Court Bouillon No. 145. Marinate while warm in French Dressing No. 436 ;
B : 1 tbsp. chopped almonds, 1 tsp. parsley, minced ;
C : Tartare Sauce No. 159, or Cold Cream Sauce No. 156.

Sprinkle A with B, cover with C, and serve very cold. A delicious entrée for a hot day.

No. 86. **Halibut au Gratin, Baked.** *45 cts.*

A : 6 fillets halibut, about 2 lbs., ½ tsp. salt, dash pepper, ½ c. milk ;
B : Cheese Sauce No. 143 ;
C : ½ c. crumbs, sautéd in 1 tbsp. butter.

Bake A ½ an hour, basting often, place on hot dish, cover with B, sprinkle with C, serve.

No. 87. **Halibut au Jardinière, Baked.** *50 cts.*

A : 2 lbs. halibut in cutlets or steak ;
B : 2 tomatoes sliced or ½ c. canned tomatoes, 1 onion minced, 1 doz. almonds blanched and chopped fine, 1 sweet green pepper cut into thin strips and seeds rejected, 1 tbsp. butter, ½ tsp. salt.

Cover A with B, bake ½ an hour, serve with sauce from pan poured over.

No. 88. **Pompano, Broiled.** *95 cts.*

A : 2 pompano, about 3 lbs., dip in 2 tbsps. olive oil, mixed with ½ tsp. salt, dash pepper ;

B : 1 c. fine crumbs ;
C : Lobster Butter No. 772, or plain butter, salt, and pepper ; or
D : Cucumber Sauce No. 144.

Broil A 10 m., roll in B, finish broiling, spread with C, or serve with D.

No. 89. **Pompano, Sautéd.** *95 cts.*

A : 6 fillets of pompano, dash nutmeg and pepper, ½ tsp. salt ;
B : Cold Cucumber Sauce No. 155.

Roll A in flour, sauté in butter and serve with B, 1 tbsp. on each fillet.

No. 90. **Salmon Cutlets, Baked.** *90 cts.*

A : 2 lbs. salmon cutlets, ½ c. hot water, ½ c. white wine, ½ tsp. salt, dash cayenne, grating nutmeg ;
B : 1 pt. oysters, cut in small pieces, ½ c. crumbs browned in 1 tbsp. butter ;
C : 1 tbsp. butter and 1 tbsp. flour, cooked thoroughly, add liquor from pan, 1 tsp. anchovy paste.

Bake A 20 m., cover with B, bake 5 m., serve with C poured around.

No. 91. **Salmon Suprême, Boiled.** *90 cts.*

A : Whole salmon, 3 or 4 lbs., form into letter S with string tied around head, run through body and tied around tail ;
B : Court Bouillon No. 145 ;
C : Tartare Sauce No. 159, or Shrimp Sauce No. 154 ; or
D : Mayonnaise Jelly No. 439, colored green.

Boil A in B 30 or 40 m., remove string and skin, serve hot with C poured over, or cold covered with D.

No. 92. **Shad, Planked.** *60 cts.*

A : 1 large shad, split open, wipe dry and remove backbone, if possible ;
B : White oak plank, 1½ in. thick ;

C : 2 tbsp. butter in bits, 1 tbsp. parsley, minced, ½ tsp. salt, ½ tsp. paprica and 1 tbsp. Walnut catsup or white wine ;
D : Cucumber Sauce No. 144.

Tack A, skin-side down, to B, dust with salt and pepper and spread delicately with butter, place before an extremely hot fire, or under gas broiler, cook 20 m.; or place in very hot oven and cook 25 m., remove tacks, put fish on dish, spread with C, serve at once with D. Shad should be extremely fresh and cooked as soon as caught. "Bargain-counter" fish should be shunned.

No. 93. **Shad Roe, Baked.** *45 cts.*

A: Roe from large shad, plunge into boiling water an instant, drain and cover with 2 tbsps. butter, ½ tsp. each salt and paprica, 1 c. stock ;
B : 3 egg-yolks, beaten with 1 c. cream.

Bake A in covered pan 20 m., remove cover, bake 10 m., place on hot dish, strain sauce from pan into B slowly, cook until slightly brown, pour B over roe and serve with thin slices broiled bacon.

No. 94. **Shad Roe Balls.** *30 cts.*

A : Roe from large shad, boil 15 m. ;
B : ½ c. fine bread-crumbs, 2 tbsps. melted butter, ½ tsp. each, salt and paprica and 1 egg beaten.

Mash A, add B, form into small balls, sauté in butter, or egg and crumb and fry in hot fat.

No. 95. **Shad Roe, Broiled.** *25 cts.*

A : Roe from a large shad, boil in salted boiling water 5 m. ;
B : 2 tbsps. melted butter, ½ tsp. each salt and paprica ;
C : Maître d'Hôtel Sauce No. 248.

Drain A, dip in B, broil 10 m., cover with C, serve with broiled bacon, or cut A in slices, put on skewer alternately with the bacon and broil.

No. 96. **Shad Roe, Sautéd.** *35 cts.*

A: Roe from large shad, parboil 1 m., plunge in cold water, drain and sauté in 1 tbsp. butter;
B: 1 c. cream, dash salt and pepper.

Cook A until brown, place on bed of water-cress on hot platter, add B to pan, when hot pour over A and serve.

No. 97. **Sardines au Parmesan.** *15 cts.*

A: 6 large sardines;
B: 6 pieces toast a little larger than sardines;
C: 2 tbsps. Parmesan cheese.

Drain A, broil on both sides, lay on B, sprinkle with C and serve hot.

No. 98. **Smelts, Fried.** *45 cts.*

A: 2 lbs. smelts, remove back-bones and tails, sprinkle inside with salt and pepper, roll toward head, fasten with tooth-picks, or leave back-bone in, fasten heads and tails together in rings;
B: Tartare Sauce No. 159.

Egg and crumb A, fry in hot lard, serve around a mound of B.

No. 99. **Sole au Vin Blanc, Baked.** *43 cts.*

A: 6 fillets of sole, 1 tbsp. lemon-juice, ½ c. hot water;
B: 1 tbsp. butter and 1 tbsp. flour, cooked thoroughly, 1 tsp. parsley, ½ tsp. onion, minced, ½ tsp. salt, dash cayenne, blade mace, 1 c. white wine.

Bake A 10 m., add B, bake 20 m., serve with sauce strained over. As we have no sole in this country, use flounders or pompano.

No. 100. **White-bait, Fried.** *55 cts.*

A: 2 lbs. white-bait, dust with salt and pepper, roll in cheese-cloth sprinkled with flour;
B: 1 c. lard, 1 c. oil, both very hot.

Shake A in sieve to remove flour, then plunge in B, cook

only enough at a time to cover bottom of basket. They should be light brown, drain on paper, sprinkle with salt and dash cayenne or paprica, keep hot and serve at once in a napkin.

The whole process should be done quickly.

FROM COLD COOKED FISH.

Boil fish in Court Bouillon No. 145. When cold pick into small pieces, reject bones and skin.

For Creamed Fish, have pieces ½ inch square.

For Croquettes or fillets, mince fine.

For Timbales or Soufflés, mince fine and mash smooth.

No. 101. Fish Creamed, for Coquille or Ramekin *42 cts.* Dishes, Pâtés or Vol au Vents.

A: 2 cs. fish;
B: 2 tbsps. butter, 1 tsp. onion juice, 1 tsp. parsley, 2 tbsps. flour, when boiling add 1 c. milk or fish stock, ½ tsp. salt, dash cayenne, 2 tbsps. white wine or 1 of lemon-juice;
C: 1 egg-yolk, ½ c. hot cream.

Cook B, when boiling add C, blend thoroughly, add A, fill coquille or ramekin dishes, cover with browned crumbs and serve very hot, or fill pâtés or vol au vents and serve without crumbs.

No. 102. Fish Croquettes of Halibut or Codfish. *30 cts.*

A: 2 cs. fish;
B: 3 tbsps. butter, 5 tbsps. flour, cook thoroughly, add 1 c. hot cream or milk, ¼ c. fish stock, ½ tsp. salt, dash pepper and nutmeg, or 2 drops Tabasco Sauce, ½ tsp. onion-juice, 1 tsp. parsley minced, 1 tbsp. lemon-juice, ½ tsp. Worcestershire Sauce.

Cook B, add A, when cold form into croquettes and fry. (See Croquettes.) Serve with Lobster Sauce No. 149, or Hollandaise Sauce No. 148.

No. 103. **Fish Croquettes of Salmon.** *40 cts.*

A : 1 can or 2 cs. boiled salmon, drain and mash ;
B : 2 beaten eggs, 2 tbsps. melted butter, ¼ c. milk or cream, 1 c. bread-crumbs, ¼ tsp. paprica, ½ tsp. salt, dash nutmeg.

Mix A with B, form into croquettes, egg and crumb and fry. Drain on brown paper.

No. 104. **Fish Timbales.** *25 cts.*

A : 1 c. minced fish ;
B : 1 tbsp. butter, 1 tbsp. flour, cook thoroughly, add 1 c. milk, ½ tsp. salt, dash cayenne, ½ tsp. lemon-juice, 1 tsp. parsley, minced ;
C : 3 egg-yolks, slightly beaten ;
D : 3 egg-whites, beaten stiff.

Cook B, add A, when boiling remove from the fire, add C, beat until cool, fold in D, fill moulds two-thirds full, bake 15 or 20 m. Turn out and serve at once. (See Timbales.)

Serve with Shad Roe Sauce No. 153, or Shrimp Sauce No. 154.

No. 105. **Fish Timbales Suprême.** *45 cts.*

A : 1 c. raw fish, pressed through a sieve, 12 blanched almonds, chopped fine, ½ tsp. salt, dash cayenne, few drops onion-juice ;
B : 1 c. whipped cream, 4 egg-whites, beaten very stiff ;
C : Cold Cucumber Sauce No. 155, or Hollandaise Sauce No. 148.

Mix A thoroughly, add B, fill moulds and bake 12 m., serve with C. (See Timbales.)

No. 106. **Fish Force-meat.** *15 cts.*

A : 1 c. cooked fish, mashed until smooth ;
B : ¼ c. bread-crumbs, ¼ c. cream, 1 egg, salt and pepper, paprica and lemon-juice.

Cook B 5 m., add A, when boiling it is ready for use. This may be used to line timbale moulds, to stuff fish fillets, or to spread over fish cutlets or steaks.

SHELL FISH

No. 107. **Clams, Baked.** *25 cts.*

A : 12 large soft clams ;
B : 12 thin slices bacon, 1 tbsp. butter in bits, dash cayenne.

Open A carefully to retain juice, remove black heads, leave each clam on half shell, add B, tie on top shell, put them in a pan, bake 20 m., remove top shell and serve on lower shell, two to each person.

No. 108. **Clams Creamed, for Coquilles, Ramekin Dishes, or Bouchées, Pâtés, or Vol au Vents.** *25 cts.*

A : 1 doz. clams chopped and their liquor ;
B : 2 tbsps. bread-crumbs, 1 tbsp. butter, ½ c. milk, ¼ tsp. salt, dash cayenne, grating nutmeg, 1 tsp. parsley, minced ;
C : ½ c. hot cream.

Boil A 3 m., drain, add to B, stir thoroughly, when boiling add C, fill coquilles, shells, or ramekins, cover with browned crumbs, or fill bouchées, pâtés, or vol au vents and omit crumbs.

No. 109. **Clams, Deviled and Broiled.** *20 cts.*

A : 12 large clams ;
B : 1 tbsp. olive oil, 1 tbsp. made mustard, 1 tbsp. lemon-juice, ¼ tsp. salt, ¼ tsp. paprica ;
C : ½ c. fine crumbs ;
D : 12 small thin slices bacon.

Dip A in B, roll in C, run on skewers alternately with D, broil over slow fire.

No. 110. **Clam Fritters.** *20 cts.*

A : 12 clams chopped fine, ½ c. flour, 1 tsp. parsley, minced, ¼ tsp. salt, dash pepper, 2 beaten eggs.

Mix A thoroughly, adding more flour if necessary, drop, by spoonful, into hot deep fat, when brown drain and serve on a napkin.

No. 111. **Clams, à la Poulette.** *29 cts.*

Follow Recipe No. 108, adding 2 eggs, slightly beaten.

No. 112. **Crabs, Deviled or Farcied.** *40 cts.*

A : 6 crabs, 3 or 4 mushrooms, 2 hard-boiled eggs, chopped fine ;
B : 1 tbsp. butter, 1 tbsp. flour, cook thoroughly, add 1 c. cream, ½ tsp. each, salt and mustard, and either 2 tbsps. grated cheese or 1 tbsp. lemon-juice, 2 drops Tabasco sauce, 1 tsp. parsley minced, and ½ tsp. Worcestershire sauce.

Boil crabs, which must be alive, 20 m., cool and remove meat from shell, saving 6 good shells to fill, cook B thoroughly, add A, fill shells, cover with browned crumbs, bake 5 m., and serve hot, or smooth top and place on ice until cold. Immerse shell and all in egg, crumb and fry in hot fat, 2 or 3 at a time.

No. 113. **Lobsters, Broiled Alive.** *95 cts.*

A : 3 lively lobsters ;
B : 6 tbsps. melted butter, 6 tsps. vinegar, 1 tsp. salt, ½ tsp. paprica, 1 tbsp. parsley minced.

Split A, remove from shell, reject intestines and broil flesh-side down over very hot coals 8 m. on each side. Serve with small cups filled with B.

No. 114. **Lobster, Creamed, for Coquille, Ramekin Dishes, or Bouchées, Pâtés, or Vol au Vents.** *70 cts.*

A : 2 c. boiled lobster dice or 1 c. lobster and 6 cooked mushrooms and 1 truffle, chopped ;
B : 3 tbsps. butter and 2 tbsps. flour, brown slightly, add 1½ cs. hot cream or milk, ½ tsp. salt, dash cayenne, grating nutmeg or 1 tsp. each chopped parsley and lemon-juice ;
C : ½ c. crumbs, sautéd in 1 tbsp. butter until brown.

Cook B thoroughly, add A, fill dishes, or make a boat of shells with claws for oars and fill with the mixture, cover

with C and bake 5 m., or fill pâté cases or vol au vents and serve hot.

No. 115. **Lobster Chops.** *70 cts.*

A : 2 cs. boiled lobster meat, chopped fine (see Croquettes);
B : 2 tbsps. butter, sauté with ½ tsp. each parsley and onion, 4 tbsps. flour, when boiling add 1 c. hot cream or milk, or use stock, ½ tsp. salt, ¼ tsp. paprica, grating nutmeg, ¼ tsp. mustard.

Cook B thoroughly, add A, mix well, put in shallow dish on ice. When very cold form into chop-shaped croquettes, crumb, egg and crumb and fry in hot fat. Put a claw or stick of macaroni in each to represent a bone.

No. 116. **Lobster Curry.** *60 cts.*

A : 2 cs. boiled lobster meat, cut into dice ;
B : 2 tbsps. butter, creamed with coral or liver dried and pounded fine, 3 egg-yolks, beaten, ½ tsp. each salt and paprica ;
C : 2 tbsps. butter, 1 tsp. chopped onion, 2 tbsps. flour, 1 tbsp. curry, cook thoroughly, add 2 cs. cream or stock ;
D : Rice Timbale Cases No. 372.

Cook C thoroughly, add B, when boiling strain over A and serve in D.

No. 117. **Lobster Cutlets Suprême.** *94 cts.*

A : 2 boiled lobsters taken from shell in 6 large pieces ;
B : 1 tbsp. butter and 1 tbsp. flour, cook thoroughly, add ½ c. hot white stock or milk, ½ c. oyster liquor ;
C : 10 oysters parboiled and remainder of lobster chopped fine, 4 cooked mushrooms, 2 truffles, sliced, ½ tsp. salt, dash cayenne, 3 tbsps. Madeira ;
D : 2 egg-yolks, beaten with 1 tbsp. butter, ½ c. cream.

Sprinkle A with tiny bits of butter, brown in oven, cook B, add C, boil 5 m., add D, when boiling, pour in centre of dish surrounded by A.

No. 118. **Lobster à la Newburg.** *80 cts.*

See Chafing Dish Creations No. 822.

No. 119. **Lobster Timbales.** *35 cts.*

Follow Recipe No. 104, using lobster and dash nutmeg instead of fish and parsley.

No. 120. **Lobster Timbales Suprême.** *55 cts.*

Follow Recipe No. 105, using lobster, mushrooms, and truffles instead of fish and almonds, or line moulds with coral pressed through a sieve, then a lining of Fish Force-meat No. 106, fill centre with Creamed Lobster No. 114, and serve with Cucumber Sauce No. 144.

No. 121. **Lobster and Mushroom Ragoût.** *50 cts.*

A : 2 cs. lobster meat and 6 cooked mushrooms, cut in small pieces ;
B : 2 tbsps. butter, 2 slices onion, 2 tbsps. flour, cook until brown, add 1½ cs. stock, ½ tsp. salt, 2 drops Tabasco sauce :
C : 2 tbsps. sherry.

Cook B, add A, when boiling add C and serve.

No. 122. **Lobster Savory in Fontage Croustades.** *35 cts.*

A : 1 c. lobster meat, ¼ c. mushrooms, chopped ;
B : Brown Sauce No. 230, made with stock, add 1 tbsp. ham, 2 tbsps. each carrot and celery, 1 tsp. parsley, ½ tsp. onion, all chopped fine, season with salt, pepper, and 2 cloves.

Cook B until vegetables are tender, remove cloves, add A and cook 5 m. Serve in Fontage Croustades No. 224, or in Bread Croustades No. 222.

No. 123. **Oysters, Broiled.** *30 cts.*

A : 1 pt. large oysters ;
B : ¾ c. crumbs, ½ tsp. salt, ¼ tsp. paprica ;
C : Maître d'Hôtel Sauce No. 248.

Dip A in melted butter, then in B, one by one, broil 10 m., serve with C.

No. 124. **Oysters Creamed, for Pâtés, Coquille, or Ramekin Dishes.** *30 cts.*

A : 1 pt. oysters, parboiled 1 m., or 1 c. oysters and 1 c. macaroni, boiled in stock ;
B : 2 tbsps. butter and 3 tbsps. flour, slightly browned, 1 c. hot milk or cream, ½ c. strained oyster liquor, ½ tsp. salt, dash celery salt, cayenne and nutmeg, or ½ tsp. anchovy paste, 1 tsp. lemon-juice, 1 tsp. parsley, chopped.

Cook B thoroughly, add A, fill dishes, crumb and bake 5 m., or fill pâté cases and serve without crumbing.

If macaroni is used omit some of the seasonings and add 2 tbsps. grated cheese.

No. 125. **Oysters in Croustades.** *30 cts.*

A : 1 pt. oysters, parboil and drain ;
B : 2 tbsps. butter, 1 tsp. onion-juice, 3 tbsps. flour. Cook thoroughly and brown, add 1 c. hot oyster liquor, ½ c. brown stock, or water and ½ tsp. meat extract, ¼ tsp. salt, ½ tsp. anchovy essence or paste, dash cayenne ;
C : 6 heart-shaped Croustades No. 222.

Cook B, when boiling add A, fill C and serve.

No. 126. **Oysters, Curried.** *30 cts.*

A : 1 pt. oysters, parboil and drain ;
B : 2 tbsps. butter, 2 slices onion, 2 tbsps. flour, cook until brown: add 1 tsp. curry, ½ tsp. salt, ¼ tsp. paprica, 1 c. oyster liquor, 2 tbsps. white wine ;
C : Rice Casserole No. 367.

Cook B, add A, when boiling, serve in C or a border of boiled rice.

No. 127. **Oyster Chops.** *35 cts.*

A : 1 pt. oysters, parboiled, or 1 c. oysters and 1 c. cooked veal or mushrooms, cut in very small pieces ;
B : 2 tbsps. butter, 4 tbsps. flour, cook thoroughly, add ½ c. oyster liquor, ½ c. cream, 1 tsp. parsley, ½ tsp. salt, dash cayenne, ½ tsp. anchovy essence or grating nutmeg or 1 tbsp lemon-juice and dash celery salt.

Cook B, add A, when boiling turn out on shallow dish, when cold form into chops, egg, crumb and fry. Use sticks of macaroni to represent bones.

No. 128. **Oysters, Deviled.** *25 cts.*

Follow Recipe No. 109, using oysters instead of clams, adding ½ tsp. curry.

No. 129. **Oysters, Fried or Sautéd.** *60 cts.*

A : 1 qt. large oysters, drained and covered with ice-water 5 m. ;
B : 1 tbsp. butter, 1 tbsp. lard, both very hot.

Drain, dry, and crumb A, dip in egg well seasoned and crumb again, plunge into hot fat, or sauté them in B.

No. 130. **Oysters, Fried Suprême.** *50 cts.*

A : 12 very large oysters, parboil in their own liquor, drain and dry ;
B : 1 tbsp. butter, 1 slice onion, 1 sprig parsley, 4 tbsps. flour, cook thoroughly, add 1 c. chicken or white stock, or 1 c. strained oyster liquor, ¼ tsp. salt, dash cayenne, grating nutmeg, ½ c. minced chicken or veal ;
C : 4 egg-yolks, beaten, ½ c. cream.

Cook B until thick, add C, stir constantly 10 m., without boiling, then cool. Dip A into B, place on buttered tin with space between, then cover A with B, when very cold cut apart, shape, crumb, egg, crumb and fry.

No. 131. **Oyster Pie.** *60 cts.*

A : 1 qt. oysters and their liquor ;
B : 2 tbsps. butter, 2 tbsps. flour, cook thoroughly, add ½ c. cream, ½ tsp. salt, dash cayenne and nutmeg ;
C : Puff Paste No. 541, or baking-powder biscuit dough ¼ inch thick.

Cook B, add A, fill buttered dish, put inverted teacup in centre, cover with C, brush with white of egg, bake ½ an hour.

No. 132. **Oyster Rissoles.** *28 cts.*

A : 1 c. oysters, parboiled and chopped, 2 hard-boiled eggs, chopped, ¼ tsp. salt, 1 tsp. minced parsley, dash pepper, grating nutmeg, 2 tbsps. cream ;
B : Puff Paste No. 541.

Cut B into rounds, put spoonful of A on side, turn paste, making ½ circle, pinch edges, bake or fry in hot fat. (See Rissoles.)

No. 133. **Oyster Rolls.** *40 cts.*

A : 6 small French rolls ;
B : 1 pt. oysters, remove hard muscle and parboil in their own liquor 1 m., drain, add ½ tsp. salt, dash cayenne, ½ c. hot cream and 1 tsp. lemon-juice, ½ tsp. anchovy paste or 1 tsp. parsley minced or grating nutmeg.

Remove inside of A, leaving a small piece for cover, spread inside with butter, fill with B, put on covers, brush with melted butter, place in oven 10 m., serve very hot.

No. 134. **Oysters, Scalloped Suprême.** *50 cts.*

A : 1 qt. large oysters ;
B : 1 tbsp. parsley and 1 of celery, minced, ½ tsp. salt, ¼ tsp. paprica ;
C : 1 c. fine bread-crumbs without crust ;
D : 1 c. cream, 2 tbsps. butter in bits.

Sprinkle deep buttered dish with layer of C, then A, then B. Continue until dish is full, add D and bake 20 m.

No. 135. **Oyster Souffle.** *38 cts.*

A : 1 pt. oysters, remove hard muscle, cut in small pieces ;
B : 1 c. White Sauce No. 229, 1 tsp. Worcestershire sauce ;
C : 3 egg-yolks, beaten ;
D : Egg-whites, beaten stiff.

Add A to B, then stir in C, mix thoroughly, fold in D, fill soufflé cups, crumb and bake 15 m. (See Soufflés.)

No. 136. **Oyster Crabs in Croustades or Puff Paste Cases.** *$1.10.*

A : 1 pt. oyster crabs, 3 tbsps. butter, ½ c. water, 1 tbsp. lemon juice, ¼ tsp. salt, ¼ tsp. paprica ;
B : Bechamel Sauce No. 233 ;
C : 6 Bread Croustades, No. 222 ;
D : 2 tbsps. Parmesan cheese.

Cook A, a few at a time, about 5 m., add to B, fill C, sprinkle with D and brown in oven.

No. 137. **Scallops, Fried.** *56 cts.*

A : 1 qt. scallops, wash and drain ;
B : 2 egg-yolks, well beaten with ½ c. cold water, add 1 c. flour, ½ tsp. salt, ⅛ tsp. pepper, 1 tbsp. olive oil, 2 whites, beaten stiff, mix thoroughly.

Dip A in B, one by one, and fry in hot, deep fat.

No. 138. **Shrimps Creamed, for Pâtés, Coquilles, or Ramekin Dishes.** *35 cts.*

Follow Recipe No. 114, using 1 pt. shrimps instead of lobster, season with chopped parsley, lemon-juice, mustard, and onion-juice.

No. 139. **Shrimps and Tomatoes, Sautéd.** *35 cts.*

A : 1 pt. shrimps, sautéd in 2 tbsps. butter ;
B : Tomato Sauce No. 259, 3 or 4 mushrooms, minced, or Béarnaise Sauce No. 232, with tomato pulp.

Dip A in milk, roll in flour and sauté, pour B over toast, add A, sprinkle with parsley and lemon-juice.

No. 140. **Soft-shell Crabs.** *40 cts.*

A : 6 soft-shell crabs very much alive, wash thoroughly ;
B : Ravigote Butter No. 775, or Sauce Tartare No. 159.

Clean A by removing with sharp knife muscles or spongy substance under each point of back shell, turn crab on its back and cut off apron, wash again, wipe dry, dust with salt and pepper, crumb, egg, and crumb, and fry in hot fat, turning until brown on both sides, or sauté in butter, or dip in melted butter or oil seasoned with salt and pepper, then in crumbs, and bake in very hot oven 8 m., or omit crumbs and broil 6 m. Serve with B, garnished with slices of lemon and sprigs of parsley.

No. 141. **Terrapin, Stewed.** *$2.50.*

A : 1 terrapin, boiled 10 m. without salt, drain, cover with fresh boiling water and 1 tbsp. salt. Boil until tender ;
B : 3 tbsps. butter ;
C : 1 tbsp. arrowroot dissolved in 1 c. cream, ½ tsp. salt, ⅛ tsp. pepper, dash cayenne and nutmeg, ½ tsp. cloves, blade mace ;
D : 6 Egg Balls No. 72, or eggs from terrapin, 3 tbsps. sherry.

Remove meat from A, cut into small pieces, cover with strained liquor from terrapin, simmer until tender, drain and cook in B 10 m., add C, when thick add D and serve.

HOT SAUCES

No. 142. **Anchovy Sauce.** *8 cts.*

A : White Sauce No. 229, made with water ;
B : 1 tbsp. butter, 1 tsp. anchovy paste or essence, ½ tsp. Worcestershire sauce.

Mix B, add to A, color red with coloring paste. Coloring paste may be bought in small jars for 20 cts.

No. 143. **Cheese Sauce.** *14 cts.*

A : ½ lb. or 1 c. cheese, cut fine ;
B : 2 tbsps. butter, 3 tbsps. corn-starch, cook thoroughly, ½ tsp. mustard, ¼ tsp. salt, ¼ tsp. paprica or dash cayenne, ½ tsp. Worcestershire sauce, 1½ cs. milk ;
C : 1 egg, slightly beaten.

Cook B thoroughly, add A, when boiling add C.

No. 144. **Cucumber Sauce.** *20 cts.*

A : 1 c. cucumber, minced, 1 tbsp. vinegar ;
B : Hollandaise Sauce No. 245.

Mix A thoroughly with B and serve.

No. 145. **Court Bouillon—For Boiling Fish.** *15 cts.*

A : ½ carrot, ½ onion, 2 cloves, 3 sprigs parsley, 3 peppercorns, 2 tbsps. lemon-juice or vinegar, 1 tsp. salt, blade mace, ½ bay-leaf, ½ tsp. paprica, dash celery salt.

Cover A with 2 qts. cold water, when warm add fish, simmer gently, after fish is cooked strain and put aside to use again.

No. 146. **Dressing for Baked Fish.** *8 cts.*

A : 1 c. bread-crumbs, 2 tbsps. melted butter, 1 tsp. minced parsley, ½ tsp. minced onion, ½ tsp. Worcestershire sauce, 2 tbsps. hot water, 1 tsp. each of capers, gherkins, and olives, chopped fine, 1 tsp. tomato catsup, 1 tsp. lemon-juice or vinegar.

Mix A thoroughly, adding more water to make it soft enough to stuff. Fill fish, sew or tie gash together.

No. 147. **Egg Sauce.** *10 cts.*

A : White Sauce No. 229 made of hot water, add 1 tsp. parsley, 1 tsp. capers, 2 hard-boiled egg-yolks, chopped, whites cut in rings.

Mix A thoroughly, serve with boiled fish.

No. 148. **Hollandaise Sauce.** *14 cts.*

A : Hollandaise Sauce No. 245.

Add chopped onion, parsley, gherkins, capers or olives to suit taste.

No. 149. **Lobster Sauce.** *35 cts.*

A : 1 c. lobster meat chopped fine, dry coral and rub smooth with 1 tbsp. melted butter, 1 tbsp. lemon-juice, 2 drops Tabasco sauce ;
B : Hollandaise Sauce No. 245, omit onion and parsley.

Add A to B, mix thoroughly.

No. 150. **Oyster Sauce.** *20 cts.*

A : 1 c. oysters, remove hard muscle, parboil in strained oyster liquor and cut in small pieces ;
B : White Sauce No. 229, using oyster liquor instead of milk, 1 tsp. Worcestershire sauce.

Mix A with B thoroughly.

No. 151. **Oyster Dressing.** *15 cts.*

A : 1 c. oysters, parboiled and cut fine ;
B : 1 c. crumbs, 1 tbsp. melted butter, 1 tbsp. chopped parsley, ½ tsp. salt, ¼ tsp. paprica, grating nutmeg.

Mix A with B, soften with oyster liquor.

No. 152. **Piquante Sauce.** *10 cts.*

A : Brown Sauce No. 230 ;
B : 1 tbsp. vinegar, 1 tsp. tarragon vinegar, 1 tbsp. each onions, gherkins, capers, mushrooms, and olives chopped fine, ½ tsp. sugar.

Mix B with A thoroughly.

No. 153. **Shad Roe Sauce.** *25 cts.*

A : 1½ cs. shad roe boiled in salted acidulated water 20 m ;
B : Brown Sauce No. 230, 1 tsp. lemon-juice.

When cold pick A into tiny bits and add to B.

No. 154. **Shrimp Sauce.** *18 cts.*

A : 1 c. shrimps chopped, 1 tbsp. lemon-juice, 2 drops Tabasco sauce ;
B : White Sauce No. 229, made with water.

Add A to B, cook 5 m., color red with coloring paste.

COLD SAUCES

No. 155. **Cucumber Sauce.** *20 cts.*

A : ½ c. cucumber, chopped fine, ½ tsp. salt, ¼ tsp. each parsley and onion, minced, 1 tbsp. plain or tarragon vinegar or lemon-juice ;
B : ¾ c. cream, whipped very stiff.

Drain A in colander ½ an hour, when ready to serve add to B carefully, serve in baskets made of lemons, or serve 1 spoonful to each person.

No. 156. **Cream Sauce.** *20 cts.*

A : 1 c. whipped cream ;
B : 3 tbsps. Mayonnaise No. 437, 1 tbsp. tarragon vinegar, 1 tsp. English mustard, 2 tbsp. fresh horse-radish or horse-radish flour soaked in warm water until soft, ½ tsp. salt, dash cayenne.

Mix B thoroughly, add A, or use more Mayonnaise and less cream. Mask or cover cold boiled fish and serve ice cold.

No. 157. **Pepper Sauce.** *9 cts.*

A : 2 cs. shredded cabbage, 2 sweet green peppers, remove seeds, cut into thin strips ;
B : 1 tsp. celery seed, ½ tsp. salt, ¼ c. each sugar and vinegar.

Mix B, add A and serve in small dishes.

No. 158. **Sardine Sauce.** *30 cts.*

A : 4 large sardines skinned, boned, and mashed smooth;
B : 1 c. Mayonnaise No. 437.

Add A to B, mix well and serve with cold fish.

No. 159. **Tartare Sauce.** *30 cts.*

A : 1 c. Mayonnaise Dressing No. 437, or Boiled Dressing No. 434, 1 tbsp. tarragon vinegar, 1 tsp. made mustard ;
B : 1 tbsp. each capers, parsley, gherkins, olives, chives or onion, all chopped fine.

Add A to B, serve very cold.

No. 160. **Tomato Tartare.** *30 cts.*

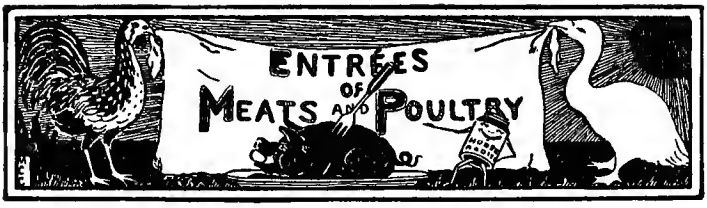
A : Tartare Sauce No. 159 ;
B : 2 tbsps. tomato catsup, or cooked tomato pulp, highly seasoned.

Add A to B, serve very cold.

No. 161. **Vinegar Sauce.** *10 cts.*

A : 6 tbsps. vinegar, small piece of ice ;
B : 1 tsp. each chives, parsley, and onion, chopped fine, ½ tsp. Worcestershire sauce, 6 drops Tabasco sauce, ½ tsp. paprica or Chili pepper, ½ tsp. salt, 1 tbsp. olive oil.

Mix B thoroughly, add A, stir until thick, remove ice, serve at once.



ANY number of entrée courses may be served, but care should be taken, however, not to repeat materials, sauces, or flavors.

One or two entrées are sufficient unless there are to be many courses. They are served from the side with a table-spoon of the required sauce on each plate which is placed at each cover from the right, or the sauce is poured over the whole dish and it is passed to the left of each guest.

After all have finished, remove plates from the right. Serve claret from a decanter or bottle.

Many quite palatable entrées may be made from "left overs," especially if these "remnants" were not too much cooked when making their first appearance. However, this, at best, is only a makeshift, for the perfect dish should be prepared, cooked, and seasoned for the purpose for which it is intended, if it is to be a "masterpiece."

HOT ENTRÉES

The following methods are used in preparing meat or poultry for entrées:

CREAMED MEAT OR POULTRY

FOR BOUCHÉES, COQUILLES OR RAMEKIN DISHES, PÂTÉS, OR VOL AU VENTS, OR SWEDISH FONTAGE CROUSTADES.

Method.

Boil meat in water seasoned with parsley, onion, bay-leaf, and celery. When cold reject all skin and bones and cut into pieces ½ an inch square. Make sauce according to recipe, add meat, which is improved by marinating ½ an hour in French Dressing No. 436. Add seasonings, fill dishes, cover with browned crumbs and bake 5 m., or crumb and brown in the oven, or fill pâté or paper cases and serve hot without crumbs.

To brown crumbs, sauté ½ c. in 1 tbsp. of butter until brown.

Dishes à la Poulette are made by adding 1 or 2 raw eggs slightly beaten, to creamed dishes.

Dishes au Gratin are made by adding 2 tbsps. of grated cheese to bread-crumbs for covering Coquilles (shells) or Ramekin dishes.

To make Bouchées, Pâtés, or Vol au Vents. (See Puff Paste No. 541.)

CROQUETTES

Method.

Boil meat as above, chop rather fine, mix with sauce according to recipe, turn out on buttered plate to cool. When perfectly cold form into desired shape with 2 wet spoons, or if necessary to use hands wet them in cold water; slightly crumb the croquettes, cover with egg slightly beaten, crumb

again, fry in deep hot fat, only 3 or 4 at a time. Drain on soft paper and serve on a napkin or surround with a sauce. The shape should be a roll or a pyramid large enough to serve one to each person.

If frying is objectionable roll croquettes in melted butter after they are crumbed and bake in hot oven 10 m.

BOULETTES are croquettes made the size of small balls, serving two to each person.

QUENELLES are raw meat-balls sautéd in butter, then stewed in stock and served with sauce made of the stock.

FILLETS

Method.

Cut cooked or uncooked meat or poultry into oblong pieces large enough to serve one to each person.

CUTLETS are large thin slices of meat or fish.

STEAKS are thick slices of meat or fish.

RAGOÛTS

Method.

Cut cooked or uncooked meat into pieces 1 inch square and stew in sauce. Serve in border of mashed potato or rice; or put in a deep buttered dish, cover with Puff Paste No. 541, or baking-powder biscuit dough ¼ an inch thick, ornament top with fancy knife-gashes, brush with beaten egg, bake in moderate oven ½ an hour and call it a pie.

RISSOLES

Method.

Roll Puff Paste No. 541 into oblong squares 3 by 4 inches, put a spoonful of creamed meat, chicken, sweet-breads, or mushrooms on one side, fold over wet edges of paste and press together, cut into half circles or leave corners square. Brush with beaten egg, bake until light brown, serve with sauce, or egg and crumb and fry in hot deep fat.

SOUFFLÉS

Method.

Add to creamed meat, chicken, sweet-breads, or mushrooms, egg-yolks well beaten, then whites folded in the last moment, turn into deep-buttered dishes, bake and serve immediately. Soft bread-crumbs are often used instead of flour for soufflés, and meat is cut into smaller pieces.

TIMBALES OR MOUSSELINES

Method.

Chop cooked or raw meat very fine, mash or press through a coarse sieve, add cream or seasonings, egg-yolks beaten well, cut and fold in whites beaten stiff. Butter small individual tin moulds, decorate with slices of truffle, lobster coral, or pignolia nuts and fill two-thirds full, place in pan filled with hot water as high as mixture, cover with buttered paper, butter side up, bake 15 m., turn out and serve at once surrounded with sauce. For Mousselines use raw meat and equal amount of whipped cream and egg whites, and use round-top moulds. The moulds may be lined with the mixture, the centres filled with creamed meats or vegetables, or hollow moulds may be used, the filling put in after they are turned out on plates.

To fry, bake 10 m., turn out of mould and, when cool, crumb, egg, and crumb and fry in hot fat. Serve with sauce.

TO BLANCH SWEETBREADS

Method.

Soak in cold water 1 hour, change water once or twice, cover with cold water, add 1 tsp. salt, 1 tbsp. lemon-juice or vinegar, 2 or 3 cloves, 2 pepper-corns, sprig parsley, and ½ bay-leaf. Simmer gently 20 m., drain, cover with cold water, drain again, remove fibres and pipes. To form into fillets, bind

together with raw egg, wrap in cheese-cloth, press between two plates under weight. They are improved by larding.

No. 162. **Beefsteak Ragoût.** *50 cts.*

A : 2 lbs. sirloin steak (see Ragoûts), dust with salt and pepper ;
B : 2 tbsps. butter and 3 tbsps. flour, cooked thoroughly, add 1½ cs. liquor from meat, or stock, ½ tsp. onion-juice, 1 tsp. parsley, minced, ½ tsp. Kitchen Bouquet ;
C : 1 c. dried mushrooms, soaked over night, or 1 c. oysters and 1 tbsp. ham, minced.

Put A in double boiler, cover and heat slowly until very hot, remove from fire, add B, cook until boiling, then simmer until meat is tender, add C ; when boiling again, serve or make into a pie, as directed in Ragoûts.

No. 163. **Beef Tongue Fillets, Baked.** *25 cts.*

A : 1 large tongue, boil 1 hour and cut into fillets (see Fillets) ;
B : 1 tbsp. each celery, onion, carrot, and parsley, 1 c. tongue liquor ;
C : 2 tbsps. butter and 3 tbsps. flour, browned, 1 c. liquor from pan, strained, 1 c. strained tomatoes.

Place A on rack in covered roaster, add B, bake 2 hours, basting often, remove cover, brown and place on hot dish, pour C over and serve.

No. 164. **Bouchées Savory.** *40 cts.*

A : 6 bouchées (see Puff Paste No. 541) ;
B : 1 c. of a mixture of any of the following : cooked chicken, game, ham, mushrooms, or artichoke fonds, all chopped very fine, season with salt, paprica, and lemon-juice and anchovy, truffles, or grated cheese ;
C : ½ Madeira Sauce No. 247, or Brown Sauce No. 230.

Mix B thoroughly, add to C, when boiling fill A, put on covers and serve very hot.

No. 165. **Calf's-feet Terrapin.** *70 cts.*

A : 4 calf's feet, wash thoroughly, 1 slice onion, 1 sprig parsley, 6 pepper-corns and ½ tsp. salt ;

B : 3 tbsps. butter and 1 tbsp. flour, cooked thoroughly ;
C : 6 Egg Balls, No. 72, and 3 tbsps. white wine or sherry, salt, pepper, mustard, and allspice to taste.

Boil A until meat is tender, remove bones, return bones to kettle and reduce stock to 1 c., strain into B, add meat and C. When boiling serve.

No. 166. **Calf's-head à la Vinaigrette.** *67 cts.*

A : ½ calf's head cleaned and scalded, cover with cold water, boil ½ an hour, plunge into cold water, remove meat and cut into small pieces ;
B : 1 tbsp. butter and 2 tbsps. flour, cooked thoroughly ;
C : 4 cloves, 3 pepper-corns, small onion and carrot, 2 bay-leaves, ⅛ tsp. thyme, 2 tbsps. vinegar ;
D : Vinaigrette Sauce No. 269.

Add A to B, add C, cover with hot water, simmer 2 h., put meat on hot dish, cover with D.

No. 167. **Calf's-head Ragoût with Mushrooms.** *75 cts.*

A : 2 cs. calf's-head meat, cooked (see No. 166), 1 c. mushrooms, slice and sauté in butter, add 3 tbsps. arrowroot, ½ tsp. each onion-juice, salt, and paprica, 1 tsp. parsley, minced ;
B : 1½ cs. calf's-head stock, ½ c. tomato pulp.

Cook A, add B, when boiling, serve.

No. 168. **Calf's-heart Fillets, Sautéd.** *23 cts.*

A : 2 hearts cut into 6 fillets (see Fillets), roll in flour, sauté in 1 tbsp. butter, dust with salt and pepper ;
B : 2 shallots or ½ an onion, and 1 tbsp. parsley, minced.

Cook A until brown, place on hot dish, add B to pan, cook 5 m., pour over fillets and serve.

No. 169. **Calf's-liver Ragoût.** *23 cts.*

A : 1 lb. liver, parboil 5 m. (see Ragoûts), dredge with flour, dust with salt and pepper, sauté in 2 slices bacon until brown on both sides ;

B : 1 tbsp. butter and 2 tbsps. flour, cook until brown, add 1 c. hot stock or water ;
C : 1 tbsp. each, red or white wine, Worcestershire sauce and mushroom catsup.

Place A on hot dish, cook B, when boiling add C and pour over liver.

No. 170. **Chicken, Creamed.** *60 cts.*

A : 2 cs. chicken, or 1½ cs. chicken, ½ c. mushrooms and 2 truffles ;
B : 2 tbsps. butter and 3 tbsps. arrowroot or flour, cooked thoroughly, add ½ c. hot, thick chicken stock, 1 c. cream or rich milk, ½ tsp. salt, dash cayenne, 1 tsp. parsley minced, ¼ tsp. Kitchen Bouquet or grating nutmeg.

Cook B, add A, and proceed as directed in Creamed Meat or Poultry.

No. 171. **Chicken Croquettes.** *60 cts.*

A : 2 cs. chicken (see Croquettes) ;
B : 2 tbsps. butter, and 4 tbsps. flour, cooked together, ½ c. thick chicken stock, ¾ c. cream, ¼ tsp. salt, dash cayenne ;
C : 1 tsp. parsley, minced, ½ tsp. onion-juice, 1 tsp. lemon-juice ; or 1 truffle, chopped fine, 1 tbsp. sherry or Madeira, and grating nutmeg.

Cook B, add A, when boiling add C, and proceed as directed in Croquettes. Serve with Mushroom Sauce No. 250.

No. 172. **Chicken Croquettes Suprême.** *75 cts.*

A : 1 c. white chicken meat, ½ c. mushrooms, 2 artichoke fonds, all minced fine ; artichoke fonds may be bought in glass jars for 60 cts. ;
B : 2 tbsps. butter and 3 tbsps. arrowroot, cooked thoroughly, 1 c. cream, ½ tsp. salt, dash cayenne, nutmeg ;
C : 6 truffles, chopped fine, 6 tbsps. boiled rice, moistened with stock or cream, dash salt and pepper and one egg, slightly beaten.

Cook B, add A, spread quite thin on buttered tin, when cold cut out in squares, press each piece out in your hand, fill

with C, pinch corners together, roll into shape and proceed as directed in Croquettes. Serve with Suprême Sauce No. 258, or with Creamed Peas No. 335.

No. 173. **Chicken Croquette Apples en Surprise.** *50 cts.*

A : Make ½ of mixture A and B in No. 171, add 1 egg, slightly beaten.

Press A out as in No. 172, fill with Creamed Sweetbreads No. 190, or peas, form into round balls, crumb, egg and crumb, press ball in at each end for stem and blossom, fry and stick a clove in one end and serve with Tomato Cream Sauce No. 260.

No. 174. **Chicken Fillets, Deviled.** *62 cts.*

A : 6 small, thin, raw fillets without bone (see Fillets), dip in 2 tbsps. melted butter and broil 10 to 15 m. ;

B : 2 tbsps. Worcestershire sauce, 3 tbsps. vinegar, 1 tsp. made mustard, ¼ tsp. salt, ¼ tsp. Chili pepper or paprica.

Place A on hot dish, spread with butter, mix B thoroughly, pour over A and serve.

No. 175. **Chicken Livers and Pâté de Foie Gras in Bouchées or Croustades.** *65 cts.*

A : 1 c. chicken livers, sauté in salt pork, then cover with stock or Madeira ;

B : ½ cup pâté de foie gras cut into dice, 2 truffles, sliced;

C : 6 Bouchée cases No. 541, or Croustades No. 222.

Cook A until tender, chop very fine, add B, season with salt and cayenne and moisten with Madeira. When hot fill C, and serve as a light entrée.

No. 176. **Chicken Quenelles.** *54 cts.*

A : 2 c. raw chicken, 1 tbsp. ham, minced fine, 1 tsp. onion-juice, 2 tbsps. butter, 2 tbsps. cream, 2 egg-yolks, beaten ;

B : ½ c. milk, scalded with ½ c. bread-crumbs ;

C : 2 whites, beaten stiff ;

D : 2 cs. stock from chicken-bones ;
E : 1 tbsp. butter and 2 tbsps. flour, cooked thoroughly.

Beat B until smooth, add A, when boiling fold in C, form into oval balls with 2 tablespoons, sauté until brown, add D, cover and simmer ½ an hour, place on hot dish, add sauce from pan to E, season, when boiling pour around quenelles.

No. 177. **Chicken Ragoût.** *55 cts.*

A : 2 cs. chicken in inch pieces (see Ragoûts) ;
B : 2 tbsps. butter and 1 tbsp. flour or arrowroot, cooked together, 1 c. stock, 1 tsp. parsley, minced, ½ tsp. Kitchen Bouquet, ½ tsp. salt, ¼ tsp. paprica ;
C : 2 egg-yolks, beaten slightly ;
D : Rice Balls No. 72, made with 1 tsp. curry.

Cook B, add A, when boiling add C, serve with D.

No. 178. **Chicken Soufflé.** *55 cts.*

A : Chicken, Creamed, No. 170 ;
B : ½ c. bread-crumbs, 3 egg-yolks, well beaten ;
C : 3 whites, beaten stiff, 3 tbsps. sherry.

Cook A, add B, stir thoroughly, fold in C, bake in buttered dish or small cups ½ an hour. A cover of fresh mushrooms may be added just before baking. Serve in baking-dish immediately.

No. 179. **Chicken Timbales or Mousselines.** *57 cts.*

A : Raw white meat from a 2 lb. chicken, and 1 egg-white (see Timbales) ;
B : 1 c. cream, whipped, ½ tsp. salt, dash cayenne ;
C : 4 egg-whites, beaten very stiff.

Add B to A, gradually, beating constantly, fold in C, decorate buttered moulds with slices of truffle, fill and proceed as directed in Timbales. Bake 15 m., turn out and serve with Truffled Mushroom Sauce No. 261.

Mousseline moulds are the shape of a thimble, while timbale moulds are flat-bottomed.

No. 180. Chicken Timbales en Surprise. *32 cts.*

A : 1 c. cooked chicken ;
B : 1 tbsp. butter, melted, ½ c. fine bread-crumbs, moistened in 4 tbsps. cream, 2 egg-yolks, well beaten, ¼ tsp. salt, dash cayenne, 1 tsp. parsley, ½ tsp. onion-juice or grating nutmeg ;
C : ½ c. cream, 2 egg-whites, beaten very stiff.

Mix B, add A, then add C, line buttered moulds with mixture, fill with creamed sweetbreads, mushrooms, or peas, proceed as directed in Timbales, or fill centre with chicken livers or game cut fine and mixed with gravy or cream sauce.

No. 181. Chicken and Ham Timbales. *24 cts.*

A : ¾ c. chicken white meat, cooked, ½ c. cooked ham ;
B : 2 tbsps. butter and 1 tbsp. flour, cooked thoroughly, ½ c. chicken stock or gravy ;
C : ½ c. cream, 2 egg-whites, beaten stiff.

Chop and mash A very fine, add to B, when boiling remove from fire and cool. When very cold add C, line mould and proceed as directed in Timbales.

No. 182. Chicken Liver Timbales. *20 cts.*

A : ¾ c. chicken livers, boiled, ½ c. boiled rice, ¼ tsp. salt, dash cayenne and nutmeg, 1 egg-yolk, beaten, and 2 truffles, chopped fine, or 1 tsp. parsley, minced, and ¼ tsp. Kitchen Bouquet ;
B : ½ c. cream, 3 egg-whites, beaten stiff.

Mix A thoroughly, add B carefully, fill small moulds, proceed as directed in Timbales.

No. 183. Chicken Vol au Vents. *45 cts.*

A : 1½ cs. cooked chicken cut in dice, 1 c. green or canned peas ;
B : 2 tbsps. butter and 3 tbsps. flour, cooked thoroughly, add 1 c. chicken stock, ½ c. strained tomatoes, ½ tsp. salt,

¼ red pepper cut in bits, 1 tsp. lemon-juice, and ¼ tsp. onion-juice ;
C : Vol au Vents No. 541.

Cook B, add A, when boiling serve in C.

No. 184. **Corned Beef, Creamed.** *20 cts.*

A : 2 cs. cooked corned beef ;
B : 2 tbsps. butter and 3 tbsps. flour, cooked thoronghly, 1 tbsp. lemon-juice, dash celery salt and cayenne ;
C : 1½ cs. milk, sprig parsley, slice onion, scald and strain.

Cook B, add C slowly, when boiling and smooth add A, and proceed as directed in Creamed Meat or Poultry.

No. 185. **Corned Beef Soufflé.** *30 cts.*

A : Follow Recipe No. 184, add 3 egg-yolks, beaten well, ½ tsp. onion-juice ;
B : Whites beaten stiff.

Mix A, fold in B, and proceed as directed in Soufflés.

No. 186. **Kidney Fillets, Broiled or Sautéd.** *15 cts.*

A : 6 kidney fillets, trim and soak in salt water 1 hour. (See Fillets.)
B : 1 tbsp. melted butter, 1 tsp. mustard, ¼ tsp. salt, dash pepper ;
C : ½ c. fine bread-crumbs ;
D : Madeira Sance No. 247, or add ½ can French mushrooms, cut into slices, to the kidneys while cooking.

Dip A into B, then in C, broil 10 m. Serve with a bit of butter on each fillet, or sauté in butter browned with onions about 5 m., and serve with D. Kidneys should be cooked quickly.

No. 187. **Lamb Croquettes.** *40 cts.*

A : 2 cs. lamb, or 1 c. lamb, 1 c. boiled potatoes, cut fine, and 1 tsp. minced capers.

Follow Recipe No. 171, using A instead of chicken, and season highly.

No. 188. **Lamb Soufflé.** *35 cts.*

A : 2 cs. lamb, 1 tsp. Kitchen Bouquet.

Follow Recipe No. 178, using A instead of chicken and omit sherry.

No. 189. **Marrow Bones.** *25 cts.*

A : 6 bones 2 inches long, trim thoroughly and roll each one in cheese-cloth ;
B : Maître d'Hôtel Sauce No. 248.

Boil A 1 hour, remove cloth, serve on round slices toast, with B poured over.

No. 190. **Sweetbreads, Creamed.** *96 cts.*

A : 2 cs. blanched sweetbreads in small pieces, 4 mushrooms sliced, 2 truffles minced, cook 2 m. in 1 tbsp. butter, 2 tbsps. white wine, 2 tbsps. mushroom liquor, or marinate in French Dressing No. 436 ;
B : 2 tbsps. butter and 3 tbsps. flour, cooked thoroughly, add 1½ cs. hot cream or milk, ½ tsp. salt, dash cayenne and nutmeg, or ½ tsp. Kitchen Bouquet and 1 tsp. parsley, minced.

Cook B, when boiling add A, thoroughly drained, and proceed as directed in Creamed Meat or Poultry.

No. 191. **Sweetbreads and Chicken, Creamed.** *45 cts.*

A : 1 c. sweetbreads, blanched (see page 70), 1 c. cooked chicken, cut fine, 1 tbsp. ham, minced, 2 truffles, sliced, and 4 mushrooms, or 2 or 3 cockscombs, sliced ;
B : 2 tbsps. butter, 3 tbsps. arrowroot, 1½ c. hot cream, ¼ tsp. salt, blade mace, dash cayenne.

Cook B, add A, when boiling proceed as directed in Creamed Meats or Poultry.

No. 192. **Sweetbread Croquettes or Chops.** *75 cts.*

A : 2 cs. blanched sweetbreads, or 1 c. sweetbreads, ½ c. mushrooms and ½ c. cooked chicken, chopped fine

(or green peas and ¼ c. blanched almonds, chopped fine) and 1 truffle ;
B : 2 tbsps. butter and 4 tbsps. flour, cooked thoroughly, add 1¼ cs. cream or milk, ¼ tsp. salt, dash cayenne ;
C : 1 tsp. parsley, minced, ½ tsp. onion-juice and 1 tbsp. lemon-juice, or 1 truffle, chopped fine, 1 tbsp. sherry or Madeira, and grating of nutmeg.

Cook B, add A, when boiling add C, and proceed as directed in Croquettes. Serve with creamed peas or Velouté Sauce No. 262.

No. 193. **Sweetbread Fillets, Baked.** *$1.06.*

A : 1½ lbs. sweetbreads, blanched and made into 6 fillets (see Fillets), dust with salt and pepper and roll in flour ;
B : 3 or 4 slices bacon, or have fillets larded ;
C : 2 tbsps. butter in bits, ½ c. stock ;
D : Orange Sauce No. 254.

Put B in baking-pan, cover with A, add C, bake ½ an hour, basting frequently, serve with sauce from pan poured over, or omit B, add juice of 1 orange to C, and serve with D.

No. 194. **Sweetbread Fillets, Broiled.** *$1.00.*

A : 1½ lbs. sweetbreads, blanched and made into 6 fillets, and 6 whole large mushrooms ;
B : 2 tbsps. melted butter or oil, ¼ tsp. salt, dash pepper and cayenne ;
C : Maître d'Hôtel Sauce No. 248.

Dip A into B, run on skewers alternately with mushrooms, broil 10 m., serve with C poured over.

No. 195. **Sweetbread Fillets, Glazed.** *$1.05.*

A : 1½ lbs. sweetbreads, larded and made into 6 fillets, 1 small carrot and 1 onion, sliced, 1 bay-leaf, 1 sprig parsley, ¼ tsp. salt, dash pepper, 1 c. thick stock ;
B : Mushroom Sauce No. 250.

Put A in baking-pan, bake uncovered until stock is absorbed, basting often. Serve with B.

No. 196. **Sweetbread Fillets, Fried or Sautéd.** *$1.18.*

A : 1½ lbs. sweetbreads, blanched (see page 70) and made into 6 fillets ;
B : 1 slice onion, 3 mushrooms, 1 tsp. parsley, all minced fine, 1 tbsp. lemon-juice, 2 drops Kitchen Bouquet ;
C : Tomato Cream Sauce No. 260.

Roll A in flour, sauté in butter or bacon, add B, serve with fat from pan and cover with large mushrooms, broiled or sautéd, or egg, crumb, and fry and serve with C poured around.

No. 197. **Sweetbread Fillets au Parmesan, Fried.** *$1.10.*

A : 1½ lbs. blanched sweetbreads, made into 6 fillets ;
B : 1 tbsp. melted butter, 2 tbsps. Parmesan cheese, ½ tsp. salt, dash cayenne ;
C : Tomato Sauce No. 259.

Dip A into B, crumb, egg and crumb and fry in hot fat. Serve with C.

No. 198. **Sweetbreads and Mushrooms in Fontage Croustades or Vol au Vents.** *70 cts.*

A : 1½ cs. blanched sweetbreads, in small pieces, ½ c. fresh mushrooms, sautéd in butter ;
B : 2 tbsps. butter and 3 tbsps. flour, cooked thoroughly, add ¾ c. highly seasoned chicken or white stock, ½ c. cream, ¼ tsp. each salt and paprica ;
C : 1 egg-yolk, beaten, ¼ c. sherry.

Cook B, when boiling add A, simmer in double boiler 20 m., add C and fill Fontage Croustades No. 224 or Vol au Vents No. 541.

No. 199. **Sweetbread Ragoût.** *65 cts.*

A : 1 c. blanched sweetbreads, ½ c. mushrooms, sliced, 1 truffle and one chicken liver, cut into dice, 1 cockscomb, cut into small pieces ;
B : 2 tbsps. butter and 3 tbsps. flour, browned, 1½ cs. stock ;
C : 6 small Chicken Quenelles No. 176, 3 tbsps. Madeira.

Cook B, add A, when boiling add C, and serve in a large vol au vent of Puff Paste No. 541.

Cockscombs may be bought in jars at 85 cts., and are an Italian dainty.

No. 200. **Sweetbread Timbales, Fried.** *65 cts.*

A: 1 c. blanched sweetbreads, chopped fine (see Timbales);
B: 1 tbsp. butter, ½ c. fine bread-crumbs soaked in 4 tbsps. cream, ¼ tsp. salt, dash cayenne and nutmeg, 2 egg-yolks;
C: ½ c. cream, 2 egg-whites, beaten stiff;
D: 1 tbsp. butter, 3 tbsps. flour; cook thoroughly, add 2 cs. thick chicken-stock, ½ c. minced chicken, ½ tsp. salt, dash cayenne, 4 egg-yolks, beaten thick.

Mix B, add A, fill timbale or ring-moulds; proceed as directed for Timbales. When cold, dip in D, mixed thoroughly, crumb, egg, and crumb, and plunge into very hot fat.

No. 201. **Sweetbreads and Truffles, in Croustades.** *60 cts.*

A: ½ lb. sweetbreads, blanched, 4 truffles, cut in dice;
B: Bechamel Sauce No. 233;
C: Bread Croustades No. 222, or Fontage Croustades No. 224;
D: ½ c. fine bread-crumbs, santéd in 1 tbsp. butter, 1 tbsp. Parmesan cheese.

Santé A slightly in butter, add to B; when boiling, fill C, cover with D, and brown slightly.

No. 202. **Tongue Fillets, Broiled or Fried.** *23 cts.*

A: 3 lambs' tongues, boil in stock with 1 tbsp. lemon-juice, 2 hours;
B: 2 tbsps. melted butter, ¼ tsp. salt, dash cayenne;
C: Tomato Sauce No. 259.

Skin and press A; when cold, split in two lengthwise, dip in B, and broil, or egg, crumb, and fry in hot fat. Serve with C.

No. 203. **Tongue Salmi Ragoût.** *20 cts.*

A : 2 cs. tongne-meat (see Ragoûts) ;
B : Madeira Sauce No. 247, and 1 doz. stoned olives or Pim Olas ; 1 tsp. Worcestershire sauce.

Cook B, add A, and serve. Pim Olas are olives stuffed with sweet red pepper.

No. 204. **Tripe Ragoût with Celery.** *30 cts.*

A : 1 lb. tripe, cut into strips ;
B : ½ onion, sliced and cooked in 1 tbsp. beef-drippings or butter ;
C : 1 c. strained tomatoes, ½ tsp. salt, dash cayenne ;
D : 1 c. celery, cut in 1-inch sticks.

Add A to B, cook 10 m., add C, simmer ½ hour, add D, simmer until celery is tender. Serve sprinkled with Parmesan cheese.

No. 205. **Veal Croquettes.** *35 cts.*

A : 2 cs. veal, or 1 c. veal and 1 c. raw oysters, cut fine, or 1½ cs. veal and ½ c. boiled rice ;
B : 2 tbsps. butter and 4 tbsps. flour ; cook thoroughly, add ½ c. thick veal-stock, ¾ c. cream or milk, ¼ tsp. salt, ¼ tsp. paprica ;
C : ½ tsp. onion-juice, 1 tsp. parsley, minced ; grating lemon-peel, dash nutmeg, 1 tbsp. tomato catsup.

Cook B, add A ; when boiling, add C, and proceed as directed in Croquettes.

No. 206. **Veal Ragoût au Parmesan.** *55 cts.*

A : 2 lbs. lean, raw veal, cut in small pieces, roll in flour and brown in 1 tbsp. butter, add 1 qt. hot water, ½ tsp. salt, ½ tsp. paprica ;
B : ½ can tomatoes ;
C : ½ package hot, boiled spaghetti ;
D : ¼ c. Parmesan cheese.

Simmer A 2 hours, add B, cook ½ an hour, add C. Serve, sprinkled with D.

No. 207. **Veal or Lamb Timbales.** *20 cts.*

A : 1 c. cooked veal or lamb, minced fine ;
B : 1 tbsp. butter, ½ c. bread-crumbs, soaked in 4 tbsps. milk, 2 egg-yolks, well beaten, ¼ tsp. salt, dash cayenne and nutmeg, 1 tsp. parsley, and ½ tsp. chives, minced ;
C : ¾ c. cream, 2 egg-whites, beaten stiff.

Mix B over fire ; when hot, add A, then fold in C, and proceed as directed in Timbales.

COLD ENTRÉES

FOR EVENING COLLATIONS, LUNCHEONS, AND WARM-WEATHER DINNERS.

No. 208. **Aspic Jelly.** *30 cts.*

A : 2 qts. clear Consommé No. 23, 1 sprig tarragon, 1 tbsp. tarragon vinegar or lemon-juice ;
B : 2 tbsps. Madeira wine or sherry. This may be omitted ;
C : 1 tbsp. granulated gelatine, dissolved in ½ c. warm water.

Boil A until reduced to 1 qt., take from fire, add B, clear again if necessary ; then add C, strain and use as a mould for meats and salads, or pour into shallow pan ; when cold, cut in cubes or diamonds and use as a garnish.

No. 209. **Beef Loaf.** *45 cts.*

A : 3 lbs. round of beef, 2 qts. cold water, 1 tsp. salt ;
B : 2 tbsps. vinegar, 1 tsp. mixed spices, ¼ tsp. paprica, juice and grated rind 1 lemon.

Simmer A until tender, cool in the liquor. When cold, remove bones and skin and chop fine. Boil liquor until reduced to 2 cs., add B, mix 1 c. with meat thoroughly, press in buttered mould, pour remainder of liquor over. When cold, serve in slices with lettuce or cress salad.

No. 210. **Chicken or Game Cream in Aspic.** *60 cts.*

A : 2 cs. cooked chicken or game, mince and pound fine, add 1 tbsp. horse-radish, ¼ tsp. salt, ¼ tsp. paprica, dash nutmeg or celery salt, 1 c. whipped cream ;
B : 1 c. Aspic Jelly No. 208.

Mix A thoroughly, fill 6 small cups lined with B ; place on ice for 3 hours, turn out on lettuce, and serve with salad.

No. 211. **Chicken Galantine.** *65 cts.*

A : 3-lb. chicken, boiled, skinned, and cut from bones in strips ;
B : Chicken-stock, boiled down to 1 qt. clear (see Clear Soups), add ¼ tsp. each salt and paprica, dash celery salt, 1 tsp. lemon-juice, 1 tsp. parsley, 1 tbsp. granulated gelatine, dissolved.

Pack A in buttered oblong pan in alternate layers of white and dark meat, fill pan a size larger with ½ an inch of B ; when set, turn in the chicken taken from other pan, pour in remainder of jelly around the sides. This must be perfectly clear. When firm, turn out and serve with salad.

No. 212. **Chicken Mousse.** *35 cts.*

A : 1 c. boiled chicken, chopped and pounded fine, 1 truffle, chopped, or 1 tbsp. pâté de foie gras, 1 tbsp. sherry ;
B : 1 c. hot chicken-stock, strained over beaten yolks 2 eggs, ¼ tsp. each salt and paprica, dash celery salt ;
C : 1 tsp. granulated gelatine dissolved in little water, 1 c. whipped cream, 3 egg-whites, beaten stiff.

Cook B 1 m., add A, mix thoroughly, when cool stir in C, beat until nearly set, turn into a wet mould and place on ice for 3 hours. Serve with lettuce or celery salad.

No. 213. **Ham Farci.** *$1.50.*

A : Whole ham, have bone removed and soak over night ;
B : 1 c. bread-crumbs, 1 tbsp. melted butter, 1 tsp. each

chopped chives, onions, parsley, Worcestershire sauce, tomato catsup, 3 drops Tabasco sauce, and 2 truffles, chopped fine.

Stuff A with B, roll in cheese-cloth, boil in water with a little vinegar or cider 4 or 5 hours, or until tender, leave in water until cold under a weight to press it. When ready to serve cut in slices.

No. 214. **Ham Mousse.** *40 cts.*

A : 2 cs. boiled ham, chopped and pounded very fine, dash cayenne, 1 tsp. French mustard ;
B : ½ c. Aspic Jelly No. 208, or 1 tsp. granulated gelatine, dissolved in ½ c. hot water, and ½ c. cream, whipped ;
C : Cold Cream Sauce No. 156.

Mix A with B thoroughly, turn into a square mould, place on ice for 2 or 3 hours. Cut in thin slices and serve with C, a spoonful on each.

No. 215. **Lobster Mousse.** *70 cts.*

A : 2 cs. lobster-meat, chopped very fine and marinated in French Dressing No. 436 ½ an hour ;
B : ½ c. Aspic Jelly No. 208, or 1 tsp. gelatine, dissolved, and ½ c. Mayonnaise Cream Dressing No. 438 ;
C : 2 truffles, sliced.

Garnish mould with C, drain A, mix with B, fill mould, place on ice for 3 hours. Serve with Cucumber Salad No. 456.

No. 216. **Olive Timbales.** *20 cts.*

A : 6 Anchovy stuffed olives or Pim Olas or plain olives ;
B : 1 c. Aspic Jelly No. 208, colored light green ;
C : 2 hard-boiled egg-whites, cut into fancy slices ;
D : Yolks put through a sieve.

Line very small timbale moulds with B, garnish with C, then add A and fill with B, place on ice for 3 hours. Serve sprinkled with D.

No. 217. **Pâtè de Foie Gras en Surprise.** *65 cts.*

A : ½ jar pâté de foie gras, softened with cream;
B : 1 c. Aspic Jelly No. 208, mixed with 1 c. whipped cream, or use all jelly.

Line mould with B, when set fill with A, place on ice for 3 hours. Serve in slices.

No. 218. **Veal Jelly Mould.** *30 cts.*

A : Knuckle of veal, well covered with meat, boil until tender, with 1 tsp. onion, 1 tbsp. celery, 1 tsp. parsley, minced, 1 tsp. salt, ¼ tsp. cloves, dash cayenne and ½ tsp. Kitchen Bouquet ;
B : 6 hard-boiled eggs, cut in slices.

Remove meat from A, chop fine, return bones to kettle and boil until liquor is reduced to 1 pt. Line mould with B, pour in ½ an inch of stock, strained, mix remainder stock with meat, fill mould, place on ice for 3 hours. Serve cut in slices with salad.

No. 219. **Veal Loaf.** *40 cts.*

A : 2 lbs. lean veal, ⅛ lb. each ham and salt pork, chopped very fine.
B : ½ c. bread-crumbs, soaked in milk, 2 tbsps. melted butter, ½ tsp. each salt, paprica, and onion-juice, ⅛ tsp. each allspice and cloves, dash nutmeg, grated peel and juice of ½ lemon, 1 egg, well beaten.

Mix A, add B, mix thoroughly, fill square baking-pan and bake 1 hour, basting with melted butter, or cover with salt pork. Serve cold in slices.

No. 220. **Veal and Ham Pie.** *75 cts.*

A : ½ c. calf's head or 2 lbs. veal cutlet, boiled with a bunch of herbs, or 1 tbsp. Kitchen Bouquet, ½ an onion, 2 cloves, 1 tsp. salt, ½ tsp. paprica, 1 tbsp. vinegar ;

B : 1 c. lean boiled ham, cut in slices or dice, 2 hard-boiled eggs, cut in slices, and grated peel of lemon.

Boil A until tender, cut meat into inch pieces, add B, fill deep dish, add stock reduced to 1 pt. and strained. Cover with plain paste or Puff Paste No. 541 and bake ½ or ¾ of an hour in moderate oven. Serve cold.

GARNISHINGS FOR ENTRÉES.

No. 221. **Bread Roulettes or Balls.** *10 cts.*

A : 1 c. coarse bread-crumbs, soaked in ½ c. milk ;
B : 1 egg, beaten slightly, ⅛ tsp. salt, dash cayenne, 1 tsp. parsley minced.

Mix A with B, form into small balls, crumb, egg and crumb and fry in hot fat.

No. 222. **Bread Croustades.** *10 cts.*

A : 6 slices bread without crust, 1½ inches thick ;
B : 2 tbsps. melted butter.

Cut A into heart, square or oblong shapes with cutter, scoop out the inside, leaving a wall and bottom ¼ inch thick. Brush them with B, and brown in the oven.

No. 223. **Cream Jelly to Mask Poultry, Meats, or Game.** *20 cts.*

A : 3 tbsps. hot butter, 4 tbsps. arrowroot, ¼ tsp. salt, dash cayenne, blade mace, cook until smooth, add gradually ½ c. hot white stock, 1 c. cream and 1 tbsp. granulated gelatine, dissolved in little water ;
B : 2 egg-yolks or coloring paste.

Cook A until boiling, add ¼ c. more stock if eggs are used, color with B, when boiling, strain and cool. Spread over meat or poultry, set on ice to harden.

No. 224. **Fontage Croustades, or Swedish Timbale Cases.** *6 cts.*

A : ½ c. milk, add ½ tsp. salt, 1 tsp. sugar and ⅔ c. flour, all mixed thoroughly together, then 1 egg, well beaten ;
B : 1 tbsp. olive oil or melted butter.

Mix A thoroughly, add B, put a little of the mixture in a cup. Heat fontage or timbale iron in very hot lard, plunge it in cup, then into lard until light brown. Remove from iron, drain cases on paper, when cold dip edges in egg-white, slightly beaten, then in sifted hard-boiled egg-yolks, then in finely minced parsley. Fill cases with Chicken, Mushrooms, or Sweetbreads, Creamed (see Creamed Meat and Poultry).

No. 225. **Force-meat Balls.** *15 cts.*

A : 1 c. of any cooked meat, chop and pound fine, season with salt, pepper, lemon-juice, and minced parsley or chives, or cook meat in butter browned with onion ; when cold chop ;
B : ½ c. bread-crumbs, soaked in hot milk, 1 beaten egg.

Mix A thoroughly, add B, form into balls, poach, or roll in flour, sauté in butter and serve with entrées or meats. Any cold game or chicken-livers may be used.

No. 226. **Glaze to Cover Meats, Entrées, or Vegetables.** *8 cts.*

A : 1 qt. white stock or Consommé No. 23, well seasoned :
B : ½ tsp. Kitchen Bouquet, or color with caramel.

Boil A until reduced to 1 c., add B, apply with brush while warm, or keep in covered jar and reheat when needed.

No. 227. **Macaroni or Spaghetti Timbale Cases.** *10 cts.*

A : 1 c. spaghetti, boiled whole, or
B : 1 c. macaroni, boiled and cut into ½-inch pieces ;
C : 1 truffle, cut in fancy slices.

Put C in bottom of buttered timbale moulds, take end of A and wind around sides of mould, making a wall, or put B side to side until case is formed. Fill with timbale mixtures and poach (see Timbales).

No. 228. **Spanish Force-meat.** *12 cts.*

A: 1 green pepper, 1 fresh tomato, 1 c. fresh shrimps, 1 tbsp. butter, ¼ tsp. salt.

Mix A thoroughly and cook 10 m., or cook butter with onion until brown before adding the other ingredients. Spread over chops or fish, or roll in cutlets of meat or fish.

For convenience this section is separated into four divisions: Hot Sauces, Hot Dressings, Cold Sauces, and Fruit Relishes.

HOT SAUCES

No. 229. **White Sauce.** *8 cts.*

A : 2 tbsps. butter, very hot, 3 tbsps. flour, mixed with ¼ tsp. salt, and dash pepper ;
B : 1½ cs. hot milk-cream, white stock or water.

Cook A, stirring constantly until perfectly smooth and boiling, add B a little at a time, stir until boiling and beat until smooth. If made of cream or stock, 2½ tbsps. flour will be sufficient. Strain and serve.

No. 230. **Brown Sauce.** *8 cts.*

A : 2 tbsps. hot butter, 3 tbsps. flour, ¼ tsp. salt, dash pepper ;
B : 1½ cs. stock.

Cook A until brown, stirring constantly, add B a little at a time, stir and beat until smooth and boiling, strain and serve.

No. 231. **Allemande Sauce, for Vegetables.** *16 cts.*

A : Velouté Sauce No. 262 ;
B : 2 beaten eggs.

Add B to A, beat and cook until boiling.

No. 232. Béarnaise Sauce, for Beefsteak. *15 cts.*

A : 3 egg-yolks slightly beaten, 1 tbsp. water, 1 tsp. butter ;
B : 4 tbsps. butter, 1 at a time, ⅛ tsp. salt, dash cayenne ;
C : 1 tsp. each tarragon or plain vinegar, tarragon leaves and parsley minced.

Cook A in double boiler until eggs begin to thicken, stirring constantly, add B, stir until boiling, add C and spread over steak, or add 3 tbsps. of tomato pulp and serve with shrimps sautéd in butter.

No. 233. Béchamel Sauce, for Meats and Poultry. *10 cts.*

A : 2 tbsps. hot butter, 2 tbsps. flour or arrowroot, ¼ tsp. salt, dash nutmeg and cayenne ;
B : 1 c. hot stock, ½ c. hot cream ;
C : 1 egg-yolk, 1 tbsp. lemon-juice.

Cook A until smooth, add B gradually, when boiling add C, beat 1 m. and serve.

No. 234. Butter Sauce, for Boiled Artichokes or Asparagus. *18 cts.*

A : 4 egg-yolks, beaten, ½ c. cold water, 2 tbsps. vinegar or lemon-juice, ½ tsp. onion-juice, ⅛ tsp. salt, dash cayenne ;
B : ½ c. butter, cut in small pieces.

Cook A in double boiler, beat until thick, then add B, one piece at a time, stirring constantly. When boiling serve. This sauce should be rather thick and made rich, thick, and frothy by using half the amount of water and adding to B ¼ c. cream.

No. 235. Black Butter Sauce, for Eggs Sautéd. *8 cts.*

A : 4 tbsps. butter ;
B : 1 tbsp. parsley, minced, 1 tbsp. vinegar.

Cook A until brown, add B and serve.

No. 236. **Bread Sauce, for Game.** *8 cts.*

A : 2. cs milk, ½ onion, 2 cloves, sprig parsley, blade mace, ½ tsp. salt, ½ tsp. paprica ;
B : ½ c. bread-crumbs, 2 tbsps. butter.

Simmer A ½ an hour, strain, return to double boiler, add B, simmer ½ an hour and serve.

No. 237. **Caper Sauce, for Boiled Mutton.** *10 cts.*

A : 2 tbsps. hot butter, 3 tbsps. flour, ¼ tsp. salt, ½ tsp. onion-juice, ¼ tsp. Chili pepper, dash cayenne ;
B : 1½ cs. boiling water, 1 tbsp. butter in bits, 4 tbsps. capers, 1 tbsp. caper vinegar.

Cook A until smooth, add B, slowly, stir until smooth, simmer 10 m. and serve.

No. 238. **Champagne Sauce, for Ham.** *55 cts.*

A : Brown Sauce No. 230 ;
B : 1 c. American champagne or white wine, 1 tsp. sugar, 3 cloves, 3 pepper-corns, or 1 tbsp. sweet red peppers, minced.

Sweet red peppers, or Pimentos, may be bought in cans for 15 cts.

No. 239. **Chicken Sauce, for Sweetbreads.** *25 cts.*

A : 1 tbsp. hot butter, 1 tbsp. flour, ¼ tsp. salt, dash cayenne ;
B : 1 c. hot chicken stock, ½ c. cream, 1 c. chicken, cut into small pieces, 1 tbsp. parsley ;
C : 2 egg-yolks, beaten.

Cook A thoroughly, add B, a little at a time, when boiling add C, stir 1 m. and serve.

No. 240. **Chestnut Sauce for Turkey or Chicken.** *15 cts.*

A : 2 tbsps. butter or fat from turkey or chicken, 2 tbsps. flour, ¼ tsp. salt, ¼ tsp. paprica ;

B : 1½ cs. hot stock, 1 c. chestnuts, boiled and mashed, 1 tsp. tomato catsup.

Cook A until smooth, add B, gradually, when boiling serve.

No. 241. **Chive Sauce.** *9 cts.*

A : Brown Sauce No. 230 ;
B : 2 tbsps. chives, minced fine.

No. 242. **Currant Jelly Sauce, for Game.** *15 cts.*

A : Brown Sauce No. 230 ;
B : ½ tsp. onion-juice, 4 tbsps. currant jelly, 4 tbsps. port wine.

Cook A, add B, when boiling serve.

No. 243. **Curry Sauce, for Chicken or Eggs.** *10 cts.*

A : White Sauce No. 229 ;
B : 1 tsp. onion-juice, 1 tbsp. curry-powder, dissolved in a little water.

Cook A, when boiling add B, stir thoroughly and serve.

No. 244. **Espagnole Sauce.** *15 cts.*

A : 2 tbsps. hot butter, 1 tbsp. each chopped ham, onion, celery, carrot, and parsley, 3 tbsps. flour, ¼ tsp. salt, ½ tsp. paprica ;
B : 2 cs. veal-stock, ½ bay-leaf, 2 cloves, blade mace.

Cook A until brown, add B, simmer gently 2 hours. Strain and serve.

No. 245. **Hollandaise Sauce for Fish, Meats, and Vegetables.** *16 cts.*

A : ½ c. butter, creamed, add 4 egg-yolks, one by one ;
B : 1 tbsp. lemon-juice, ⅛ tsp. salt, dash cayenne and nutmeg ;
C : 1 c. boiling water.

Cook A in double boiler, add B, stir until thick, add C, slowly, stir until creamy and serve.

No. 246. **Horseradish Sauce, for Beef.** *8 cts.*

A : 4 tbsps. grated horseradish, 4 tbsps. fine bread-crumbs, 1 tsp. powdered sugar, ½ tsp. salt, ½ tsp. made mustard, ¼ tsp. paprica, 2 tbsps. vinegar ;
B : ½ c. hot cream, or 1 c. white sauce.

Mix A thoroughly, put in double boiler, add B, when boiling, serve.

No. 247. **Madeira Sauce.** *15 cts.*

A : Brown Sauce No. 230, 1 tbsp. each of ham and celery, minced, ¼ tsp. each Chili pepper and Kitchen Bouquet ;
B : ¼ c. Madeira.

Simmer A ½ an hour, strain, add B, mix and serve. If this is to be served with lamb chops, add thin slices of marrow ; remove marrow from bones, soak 1 hour in salted water, cut in slices, and add to sauce with ½ tsp. tarragon vinegar.

No. 248. **Maître d'Hotel Sauce.** *8 cts.*

A : 4 tbsps. butter, creamed ;
B : 2 tbsps. lemon-juice, 1 tbsp. chopped parsley, ⅛ tsp. salt, dash pepper and cayenne.

Mix B with A thoroughly and serve.

No. 249. **Mustard Sauce, for Beef.** *10 cts.*

A : 1 tbsp. hot butter, 2 tbsps. flour, cooked until brown and smooth, 1 c. beef-stock ;
B : 1 tbsp. French mustard or celery mustard, 1 tbsp. vinegar, 1 tsp. sugar, 1 tsp. made mustard, ¼ tsp. salt, ½ tsp. paprica.

Cook A until smooth, add B, mix, and when boiling, serve.

No. 250. **Mushroom Sauce.** *25 cts.*

A : Brown Sauce No. 230. Cook butter until brown before adding flour;
B : 1½ cs. canned mushrooms, or ½ c. fresh mushrooms, cut into small pieces, rolled in flour, and sautéd in butter ;

C : 1 tbsp. mushroom catsup, 1 tbsp. Worcestershire sauce, 2 tbsps. sherry.

Add B to A, cook 5 m., add C, when boiling, serve.

No. 251. **Olive Sauce, for Game or Poultry.** *23 cts.*

A : Brown Sauce No. 230 and 1 tsp. minced onion
B : 1 doz. stoned olives, boiled 10 m.

Cook A, add B, when boiling, serve.

No. 252. **Onion or Soubise Sauce.** *12 cts.*

A : 2 tbsps. hot butter and 2 tbsps. flour ; cook until smooth ; add, slowly, 1 c. hot stock, ½ tsp. powdered sugar, ¼ tsp. salt, dash cayenne, ½ c. cream ;
B : 2 onions, sliced, and parboiled 5 m.

Drain B, cover with boiling water, add ¼ tsp. salt, and boil until tender ; press through a colander, making 1 c. pulp and liquid. Add to A, when boiling, serve.

No. 253. **Orange Hollandaise Sauce.** *18 cts.*

A : Hollandaise Sauce No. 245 ;
B : Juice and rind from 1 orange.

Omit lemon from A, add B, when boiling, serve.

No. 254. **Orange Sauce, for Game.** *20 cts.*

A : 1 orange-peel cut into thin strips, boil until tender, changing water once ; juice 2 oranges ;
B : 2 tbsps. hot butter and 3 tbsps. flour, cook until smooth ; add, gradually, ¾ c. stock, ½ tsp. made mustard, ¼ tsp. salt, dash cayenne, ⅓ c. red wine, ½ c. currant jelly.

Cook B thoroughly, add A, when boiling, serve.

No. 255. **Pepper Sauce.** *20 cts.*

A : Brown Sauce No. 230 ;
B : 1 tbsp. green pepper, 1 tbsp. chives, and 1 tsp. parsley, minced fine, 4 cloves, 6 pepper-corns, 2 tbsps. vinegar.

Cook A, add B, simmer 15 m. Strain and serve.

No. 256. **Port Wine Sauce, for Game.** *16 cts.*

A: Brown Sauce No. 230, 1 tbsp. each Worcestershire sauce, mushroom catsup, ½ c. port wine;
B: ½ an onion, 2 sprigs parsley, ½ bay-leaf, ½ carrot.

Cook A, add B, simmer 15 m. Strain and serve.

No. 257. **Sorrel Sauce, for Veal.** *15 cts.*

A: ½ c. sorrel, chop fine, sauté in 3 tbsps. butter, add 1½ cs. hot water, ¼ tsp. salt, dash pepper and cayenne;
B: 2 egg-yolks beaten.

Cook A 5 m., pour over B, stir until boiling, serve.

No. 258. **Suprême Sauce.** *17 cts.*

A: White Sauce No. 229, made of highly seasoned white stock, add ½ c. hot cream and 1 tbsp. butter;
B: ¼ c. white wine, or mushroom liquor, and lemon-juice.

Cook A 15 m., add B, serve at once.

No. 259. **Tomato Sauce.** *15 cts.*

A: 2 tbsps. hot butter, 1 slice each onion and carrot, sprig parsley, sauté, add 3 tbsps. flour, ¼ tsp. salt, ¼ tsp. paprica, ½ bay-leaf, 2 cloves;
B: 1 c. stock, 1 c. tomato pulp, or tomatoes and juice.

Cook A until slightly brown, add B, gradually, stir and simmer 15 m. Strain and serve.

No. 260. **Tomato Cream Sauce.** *15 cts.*

A: 1 c. tomatoes, 1 sprig parsley, 1 stick celery, ½ bay-leaf, 1 slice onion, 2 cloves, 2 peppercorns;
B: 2 tbsps. hot butter, 3 tbsps. flour, ½ tsp. salt, ¼ tsp. paprica; cook until smooth, add 1 c. hot cream, ½ tsp. sugar, ¼ tsp. soda; simmer until boiling.

Cook A 10 m., strain into B, stir and blend thoroughly.

No. 261. **Truffled Mushroom Sauce.** *42 cts.*

A : White Sauce No. 229 ;
B : 1 jar Truffled Mushrooms (they may be bought in jars for 35 cts.) or 1 c. chopped mushrooms and 3 truffles cut in small pieces.

Add B to A, simmer 10 m. and serve.

No. 262. **Velouté Sauce.** *12 cts.*

A : 3 tbsps. hot butter, 3 tbsps. flour, ¼ tsp. salt, dash cayenne, grating nutmeg, sprig parsley or thyme.
B : 1 c. white stock, ½ c. cream, or use less stock and add mushroom liquor.

Cook A until smooth, add B, a little at a time, simmer 20 m., stirring often, strain, return to sauce-pan and simmer 1 hour, add more hot stock or cream to make it right consistency.

No. 263. **Velouté Sauce, with Claret.** *20 cts.*

A : Velouté Sauce No. 262, made with ½ c. claret instead of cream ;
B : 2 egg-yolks beaten.

Make A, when boiling add to B, cook 1 m. and serve.

No. 264. **Bread Dressing for Game.** *6 cts.*

A : 1 c. milk, scalded with ½ an onion, sprig parsley, blade of mace, ½ bay-leaf ;
B : ½ c. fine bread-crumbs, 2 tbsps. butter, ¼ tsp. salt, dash cayenne and paprica.

Strain A, return to double boiler, add B, cook until thick. Serve 1 spoonful on breast of each bird, sprinkle with browned crumbs.

No. 265. **Chestnut Dressing or Stuffing, for Turkey or Chicken.** *15 cts.*

A : 1 c. chestnuts, boiled in salted boiling water 20 m., or until tender ;

B : 2 tbsps. butter, 1 tbsp. cream, ¼ tsp. salt, dash cayenne, grating nutmeg, ½ c. bread-crumbs, 2 tbsps. hot water.

Drain and mash A, add B. Mix and stuff turkey or chicken.

No. 266. **Potato Dressing, for Roast Duck or Goose.** *10 cts.*

A : 2 cs. hot mashed potato, ¼ c. cream, 1 tbsp. butter, ½ tsp. each salt, paprica, and onion-juice, 1 tsp. parsley ; B : 2 egg-yolks, beaten, ½ c. English walnut meats, chopped rather fine, ½ tsp. Kitchen Bouquet.

Mix and beat A, add B, stir thoroughly and fill bird.

COLD SAUCES

No. 267. **Horseradish Sauce.** *10 cts.*

A : 3 tbsps. grated horseradish, 1 tbsp. vinegar, ¼ tsp. salt, dash cayenne or ¼ tsp. paprica ;
B : ½ c. cream, whipped very stiff.

Mix A thoroughly, when ready to serve, add B carefully.

No. 268. **Horseradish Flour Sauce.** *6 cts.*

A : 3 tbsps. horseradish flour, soaked in ½ c. cold water ½ an hour, 2 tbsps. vinegar, 1 tsp. sugar, ½ tsp. salt, ¼ tsp. paprica, 2 tbsps. fine bread-crumbs ;
B : 2 tbsps. cream.

Mix A, when ready to serve, add B carefully.

No. 269. **Vinaigrette Sauce.** *10 cts.*

A : ½ tsp. salt, ¼ tsp. paprica, dash white pepper, mixed with 3 tbsps. tarragon or plain vinegar ;
B : 6 tbsps. oil, 1 tbsp. gherkins, and 1 tsp. each of chives and parsley, all minced fine, 1 tbsp. green pepper, minced, is an addition.

FRUIT RELISHES

No. 270. **Apple-sauce.** *6 cts.*

A : 6 sour apples, peel, core and quarter, add ⅛ tsp. salt, ½ c. water ;
B : 3 tbsps. sugar, ⅛ tsp. cinnamon, grating nutmeg.

Cover A and simmer without stirring until apples are soft, add B, mix and press through a colander. Serve hot or cold.

No. 271. **Apple Fritters, to serve with Meats.** *10 cts.*

A : 6 slices apple pared and cored ;
B : 2 tbsps. powdered sugar, ½ tsp. cinnamon, 1 tbsp. lemon-juice ;
C : Batter No. 315.

Cover A with B for ½ an hour, dip in C, fry in hot fat.

No. 272. **Apple-sauce Croquettes.** *15 cts.*

A : 6 sour apples, peel, core, and quarter ;
B : ¼ c. sugar, juice and grated rind ½ lemon, grating nutmeg, dash salt and cinnamon ;
C : 1 tbsp. hot butter, and 1 tbsp. cornstarch, cooked until smooth ;
D : 3 egg-yolks, slightly beaten.

Steam A in double boiler until soft, mash, add B, simmer until very thick, add C, cook 2 m., add D, cook until quite thick, turn out on buttered dish to cool. When cold form into small balls, crumb, egg and crumb, fry in deep fat, drain, press in at the top of each, insert a clove to represent apple-stem.

No. 273. **Cider Apple-sauce.** *20 cts.*

A : ½ peck pound-sweet apples ;
B . 1 qt. fresh sweet cider, or 1 pt. boiled cider and 1 pt. cold water.

Pare, core, and quarter A, cover with hot water, stew until

tender, drain, add B and sugar if cider is not sweet enough, boil 20 m. Cool and keep in covered jars.

No. 274. **Cranberry-sauce.** *20 cts.*

A : 1 qt. cranberries, wash and cover with 2 qts. boiling water ;
B : 2 cs. granulated sugar.

Boil A 20 m., or until skins burst, add B, stir until dissolved, turn into a glass dish, or press through a colander.

No. 275. **Cranberry Jelly Moulds.** *20 cts.*

A : 1 qt. cranberries, wash and cover with 1 pt. boiling water ;
B : 2 cs. hot sugar.

Cook A until very soft, strain and add 1 scant c. B to each c. pulp, boil 5 m., strain into 6 tiny glass moulds.

No. 276. **Currant Jelly Forms.** *10 cts.*

A : 1 c. currant jelly.

Melt A and fill tiny liqueur or cordial glasses. When ready to serve, turn out on the plates with meat or game.

No. 277. **Currant Marmalade.** *65 cts.*

A : 3 lbs. currants pressed through a coarse sieve, 3 lbs. sugar, 1 lb. chopped and seeded raisins ;
B : 2 oranges.

Mix A, add grated yellow peel and juice and pulp of B, rejecting seeds and white skin. Boil until it jellies. Turn into glass jars.

No. 278. **Egg-tomato Sweets.** *90 cts.*

A : 7 lbs. egg-tomatoes, scald and peel ;
B : 5 lbs. granulated sugar ;
C : ½ c. weak vinegar, 1 tbsp. salt ;
D : Whole spices to taste, allspice, cinnamon, ginger, cassia buds, cloves, and mace.

Cover A with vinegar and water, ½ of each, for 12 hours; drain, put C in preserving kettle, add A in layers alternately with B and D. Simmer gently, stirring carefully until tomatoes are transparent; remove them carefully, one at a time, boil syrup until thick, strain, add tomatoes, and when boiling, pour into cans and seal. This will fill 6 pint cans. Serve with meat course.

No. 279. **Orange Marmalade.** *55 cts.*

A: 6 large oranges, 3 lemons, scrub thoroughly, cut in thin slices, reject end pieces, put seeds in a bowl with 1 c. cold water;
B: 3½ pts. cold water;
C: 4 lbs. granulated sugar.

Cover A with B, and soak both fruit and seeds 36 hours; drain water from seeds into the fruit. Simmer slowly 2 hours, add C, cook 1 hour or until mixture jellies; stir occasionally during last hour's cooking. Fill glass jars or tumblers, cover and keep in a cool place. This may be made with honey instead of sugar, and 2 cs. shredded almonds may be added.

No. 280. **Rice Croquettes en Surprise.** *15 cts.*

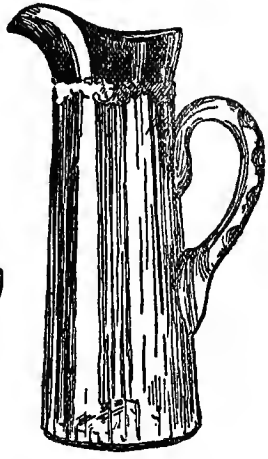
A: 2 cs. cold boiled rice, 1 tbsp. butter or cream, 1 tsp. sugar, ¼ tsp. salt, grating nutmeg;
B: 6 tbsps. jelly or jam.

Mix A, when cold, spread them thin in your hand, fill with B, press and fold together, form into croquettes. (See Croquettes.)

MEATS, roasts, or poultry, if served from the side, should be neatly carved in the butler's pantry and placed on the largest-sized dinner-plate, which should be very hot. One or two vegetables usually accompany the roast; if two, one is of potatoes. A fruit relish is often served with the *pièce de résistance*, and sometimes Bouchées Savory are served instead of potatoes. These should be passed to the guests from the left, unless they are already put on the plates. If a vegetable requires small dishes or plates, place them at the left of each cover, but it is considered much better form to serve vegetables dry enough to be put on the plates with the roast. To remove this course, if carved on the table, first place the carving knife and fork carefully on the platter, side by side if the carver has neglected to do this; remove the platter, then all the plates or dishes belonging to the course from each cover. See that goblets are filled, not too full. Pass bread, if it is needed, and serve champagne. Notice if guests prefer other wine, and keep the glasses filled until after dessert is served.

To serve champagne, cut the wires and draw the cork carefully; have a napkin wrapped around the neck of the bottle, and, as soon as the cork is drawn,

pour a very little into the glass of the host to avoid giving a guest any particles of cork ; then begin at the right of the host, fill the glasses slowly and not too full. Champagne is sometimes served from a glass pitcher. In that case it is not necessary first to pour any in the glass of the host. Do not serve ice with champagne or with any wine, but champagne must be kept on ice for several hours before it is used, and should be poured the instant it is opened. The napkin around the bottle is to protect the wine from the heat of the hands and to protect the table-cloth from drops.



WHAT TO SERVE WITH MEATS AND POULTRY

(All references to recipes in this book are in capitals.)

Beef: Serve white or sweet potatoes, mushrooms, cooked bananas, croquettes of hominy, farina, rice, macaroni, or tomatoes, and any of the following sauces : Brown, Mustard, Mushroom, Tomato or Truffled Mushroom Sauce, and Apple Fritters, Apple Croquettes, Currant Jelly Forms or Egg-tomato Sweets.

At the informal dinner any of the following vegetables may be served with beef: cauliflower, Brussels sprouts, beets, spinach, vegetable oyster, tomatoes, squash, turnips, green corn, egg-plant, peas or beans.

Ham or Pork: Serve white or sweet potatoes, spinach, beets, beet-greens, Brussels sprouts, cauliflower or hot or cold

cabbage, and any of the following sauces: Champagne for ham, Chive or Pepper-sauce and Apple-sauce, Fritters or Croquettes or Cider Apple-sauce.

Lamb or Mutton: Serve white or sweet potatoes, croquettes of farina or rice, Tomato Croquettes, Green Pea Purée, celery or cucumbers cooked, asparagus-tips, Green Peas in Croustades, or creamed spinach, and any of the following sauces: Champagne, Madeira, Mushroom, Onion, Tomato, Tomato Cream, or Velouté Sauce, and Currant or Orange Marmalade, Egg-tomato Sweets or fruit jellies. Squash, turnips, asparagus, parsnips, Brussels sprouts, cauliflower or egg-plant may be served with lamb and mutton, if not served as a separate course.

Veal: Serve white or sweet potatoes, creamed spinach, Beets in Sour Sauce, peas, beans, parsnip croquettes, cauliflower au gratin, and any of the following sauces: Cream, Brown, Chive, Hollandaise, Madeira, Mushroom, Onion, Sorrel or Tomato.

Poultry: Serve white or sweet potatoes, croquettes of rice, hominy or tomato, cooked cucumbers or celery, mushrooms, Pea or Chestnut Purée, rice, curry or beans, haricot verts or plain beans, and any of the following sauces: White, Béchamel, Chestnut, Curry, Madeira, Mushroom, Olive, Onion, Tomato, Tomato Cream, Velouté or Velouté Sauce with Claret, and Apple Croquettes or Fritters, Egg-tomato Sweets or Cranberry Moulds or sauce. With capon serve Cucumbers Stewed.

With chicken serve oysters, mushrooms, or chestnuts.

With duck serve Onion Soufflé or boiled onions.

With turkey serve chestnuts, oysters, truffles, or sausages.

If meat or poultry is served with a sauce, then the accompanying vegetables should be dry. Do not serve two sauces at the same time.

MEATS

No. 281. **Beef à la Mode.** *72 cts.*

A : 5 lbs. round of beef, larded ;
B : ¼ lb. pork in slices, 2 onions, 1 carrot, 4 cloves, and 2 pepper-corns, bit bay-leaf ;
C : 3 pts. boiling water ;
D : 1 tsp. salt and dash pepper.

Cook B 15 m., add A, searing it on all sides quickly, then cook ½ an hour, cover with C and simmer 3 or 4 hours, or until tender, adding more water when necessary, add D 1 hour before it is done. Put meat on hot platter ; strain liquor, skim off the grease, serve in a boat. When sent back from the table put meat into a bowl, cover with the liquor, and when cold serve cut in slices on a bed of water-cress.

No. 282. **Beef Fillet, Baked.** *$1.70.*

A : 5 lbs. tenderloin beef, larded, spread with 1 tbsp. butter, dust lightly with salt, pepper and flour ;
B : 3 slices salt pork, 1 tbsp. each onion, carrot, turnip, celery and parsley, minced, 1 tsp. salt, ½ bay-leaf, 2 cloves, 3 pepper-corns, ½ c. water, stock, or white wine ;
C : Mushroom Sauce No. 250.

Put B in bottom of roasting-pan, use a covered roaster with a rack, place A on rack to sear over quickly, then cover and bake ½ an hour in very hot oven, basting often ; 3 bananas, peeled, cut in long, thin pieces, may be put on meat ¼ of an hour before it is done ; serve 1 piece on each slice of meat, place fillet on hot dish, cut into ¼ inch slices. Strain liquor from pan into C, adding enough pan liquor to make 2 cs. Pour around fillet and serve, or omit C, strain liquor over meat, and serve with broiled mushrooms and Horseradish Sauce No. 246.

No. 283. **Beef Fillets or Mignons, Broiled, Sautéd, or Deviled.** *82 cts.*

A : 6 fillets of tenderloin, 1 inch thick. Mignons are ¾ of an inch thick, trimmed and rolled into circles ;

B : ⅛ tsp. salt, dash pepper and nutmeg ;
C : 1 tbsp. English mustard, 2 tbsps. Worcestershire sauce, and ½ tsp. Chili pepper ;
D : ½ c. bread-crumbs.

Broil A on greased broiler 5 m., or sauté in butter, then add B, finish cooking and serve with Madeira Sauce No. 247, or spread with Béarnaise Sauce No. 232, or cover with C, roll in D, finish broiling and serve with Maître d'Hôtel Sauce No. 248.

No. 284. Beef Steaks Broiled with Mushrooms or Oysters. *60 cts.*

A : 2 short steaks without tenderloin, 1½ inches thick, these are called Club steaks ; or a steak with tenderloin, 2 to 3 inches thick, bone removed and rolled into a circle ; this is called a Chateaubriand, after a famous French epicure ;
B : Mushrooms Broiled No. 344, or Sauce Béarnaise No. 232, or cover with C ;
C : 1 pt. large oysters, sprinkle with salt and pepper, and 1 tbsp. butter cut into bits ;
D : 1 tbsp. butter, salt and pepper.

Put A on greased broiler close to hot coals, sear over quickly on both sides, broil 10 m., turning constantly. Place on warm dish, spread with D on both sides and cover with B, serve at once, or omit D and cover with C. Put in very hot oven until oysters are cooked.

No. 285. Beef Steak Farci, Baked. *40 cts.*

A : 2 lbs. sirloin steak, ½ inch thick ;
B : 1 c. bread-crumbs, 1 tbsp. butter, 1 tbsp. parsley and ½ tbsp. onion, minced, ½ tsp. salt, dash pepper and cayenne, ½ tsp. Kitchen Bouquet, moisten with stock ;
C : ½ c. stock ;
D : Brown Sauce No. 230 and 1 tbsp. Worcestershire sauce.

Mix B thoroughly, spread over A, roll and skewer or tie with string, put on rack in roasting-pan, add C, bake ½ an

hour, basting often. Place on hot dish, remove string, cover with D and serve cut in slices.

No. 286. **Ham Suprême, Boiled.** *$1.75.*

A : 8 lb. pig ham ;
B : 1 onion, 1 carrot, 6 cloves, 6 pepper-corns, and 1 bay-leaf ;
C : 1 pt. white wine, cider, champagne, or acidulated water.

Clean A with brush and borax water, soak over night, put B in kettle, add A, cover with cold water and simmer 4 hours, then add C and cook until tender, remove A, trim and brush with Glaze No. 226, reduce liquor to 1 pt., strain, cool, and remove fat, reheat, add to 1 tbsp. butter and 1 of flour browned together and serve in a boat.

Ham Suprême, Baked.

A : ½ c. liquor from ham, ½ c. sherry or Madeira ;
B : 1 tbsp. brown sugar, 2 tbsps. sherry, mixed.

Boil only 2 hours, omitting cider or champagne, remove skin, place on rack in baking-pan, baste with A, bake 2 or 3 hours, cover with B, brown in the oven and serve. Liquor from pan may be strained, cooled, fat removed, reheated and served in a boat.

No. 287. **Lamb Chops, Breaded and Fried.** *55 cts.*

A : 6 large French chops ;
B : 2 tbsps. melted butter, ¼ tsp. salt, dash paprica or cayenne ;
C : 2 tbsps. hot butter, ½ an onion, sliced, and 4 tbsps. flour, brown slightly, add 1 c. hot milk or stock, ⅛ tsp. salt, dash cayenne and nutmeg, boil and cool ;
D : 1 c. bread-crumbs soaked in ½ c. hot milk, 1 tbsp. tongue or ham chopped fine, 1 tbsp. parsley, minced, ¼ tsp. salt, ¼ tsp. paprica or dash cayenne, and 1 egg, mix and cool.

Broil A 5 m., dip in B, when cool cover with C or D, when

very cold crumb, egg and crumb and plunge in hot fat, or omit C and D, crumb and fry. Serve around a Purée of Green Peas No. 336.

No. 288. **Lamb Chops, with Champagne Sauce.** *45 cts.*

A : 6 large French chops ;
B : Champagne Sauce No. 238.

Trim and flatten A, dust with salt and pepper, egg and crumb and sauté in 2 tbsps. butter, put paper frills on ends, arrange around B in centre of dish.

No. 289. **Lamb Chops Soubise, Broiled.** *55 cts.*

A : 6 large French chops ;
B : 2 tbsps. melted butter, $\frac{1}{8}$ tsp. salt, dash pepper and $\frac{1}{2}$ c. fine bread-crumbs ;
C : Onion or Soubise Sauce No. 252.

Flatten A, dip in B, broil 10 m., turning often, serve with C.

No. 290. **Lamb Chops Suprême, Broiled or Sautéd.** *$1.00.*

A : 6 thick French chops ;
B : 6 slices of truffle, or 3 truffles chopped, or 2 tbsps. butter browned with 1 of flour, and $\frac{1}{2}$ c. chopped mushrooms, $\frac{1}{4}$ tsp. Kitchen Bouquet, $\frac{1}{2}$ tsp. parsley, minced, dash cayenne and nutmeg, enough stock or cream to moisten, when boiling remove from fire and cool ;
C : 6 pieces toast, spread with pâté de foie gras ;
D : Madeira Sauce No. 247.

Slit A to bone, spread with B, fasten together with wooden toothpicks, egg and crumb and sauté in butter 5 m. on each side, arrange on C, and pour over D and serve.

No. 291. **Lamb Fillets au Parmesan, Broiled.** *45 cts.*

A : 2 lbs. lamb cutlets cut into 6 fillets ;
B : 2 tbsps. fine crumbs, 2 tbsps. Parmesan cheese.

Dip A in melted butter, dust with salt and pepper, roll in B and broil 10 m., turning often.

No. 292. **Lamb Crown.** *$1.20.*

A : 12 uncut chops arranged in circle ; this will take two loins, have butcher chop through bones only ;
B : Purée of Chestnuts No. 327, or Peas No. 336 ;
C : ½ c. mint, minced fine, ½ c. hot vinegar, 1 tbsp. sugar.

Do not cut chops apart. Trim bones, tie in circle, meat inside and bones standing up. Cover bones with pieces of salt pork. Dust with salt and pepper, and bake about an hour or more, basting often with stock or hot water ; remove string and pork and serve with centre filled with B, and C in a boat.

No. 293. **Lamb Leg with Mushroom Farci, Roasted.** *$1.25.*

A : Leg of lamb with bone removed, or have butcher roll fore-quarter, exposing ribs and forming a pocket ;
B : 1 c. mushrooms, chop and sauté in butter, ½ c. bread-crumbs, 2 tbsps. butter, lamb kidney, chopped fine, ¼ tsp. salt, dash cayenne, 1 beaten egg and 1 tbsp. sherry.

Stuff A with B, roast 1½ hours, serve with gravy made in pan and ½ c. mushroom caps ; use stems for stuffing, serve with C in No. 292.

No. 294. **Little Pig, Baked or Roasted.** *$3.00.*

A : 4 weeks' old little pig ;
B : 2 cs. bread-crumbs, 1 tbsp. each butter, onion, and parsley, ½ tsp. each salt, sage, thyme, and summer savory, juice and grated peel of 1 lemon ;
C : ½ c. white wine.

Clean and scald A, cut gashes in thighs and shoulders. Add enough hot water to B to soften, stuff A, both gashes and inside. Put it on rack in roasting-pan, dust with salt, pepper, and flour, place an apple in its mouth, add C to pan, bake in very hot oven 2 or 3 hours, basting often. When done, put piggie on a platter, strain liquor from pan, skim off the fat, add 2 tbsps. browned flour, and serve in a boat. Serve with Apple Sauce No. 270.

No. 295. **Mutton Chops, Baked or Fried.** *50 cts.*

A : 6 mutton chops, ¾ inch thick, well trimmed, sauté in 1 tbsp. butter 5 m., add dash salt and pepper ;
B : 2 tbsps. butter, brown with 1 tbsp. minced onion and 4 tbsps. flour ; add ½ tsp. salt, dash paprica and nutmeg, 1 c. cream or milk. Boil and cool.

Cool A, cover with B, crumb, egg and crumb and plunge in hot fat, or sprinkle with bits of butter, and bake until brown. Serve with Chestnut Purée No. 327.

No. 296. **Mutton Fillet Suprême, Roasted.** *$1.00.*

A : 5-lb. leg of mutton, hung 2 or 3 weeks ;
B : 1 onion and 1 lemon ;
C : ½ tsp. salt, ¼ tsp. paprica, ½ c. currant jelly ;
D : ¼ c. sherry.

Have butcher skin and remove bone from A ; when ready to cook, rub it all over with B, squeeze juice of lemon over top, add C, and bake in hot oven 1½ hours, basting constantly. Place on hot dish, strain liquor from pan over it, add D, and serve cut in slices like a fillet of beef.

No. 297. **Mutton Saddle, Baked or Roasted.** *$1.45.*

A : Medium saddle of mutton ;
B : 1 tsp. salt, dash pepper, and 1 tbsp. flour.

Have butcher dress A by removing skin, cutting the suet in decorations, and rounding into shape ; the backbone may also be removed. Dust with B and bake about 1 hour, carve

in strips parallel to backbone and serve with Currant Jelly Forms No. 276.

No. 298. **Mutton Leg, Stuffed.** *$1.00.*

A : Leg of mutton, skinned and bone removed ;
B : 1 c. crumbs, 2 tbsps. butter, 3 tbsps. chopped almonds, ½ tsp. salt, 1 tsp. parsley, 2 drops Tabasco sauce ;
C : 1 onion, sliced, 1 carrot, cut into dice, 1 tomato, sliced, 2 tbsps. celery, diced, 2 sprigs parsley ;
D : 2 cs. boiling water ;
E : 1 tbsp. browned flour.

Stuff A with B, put in roaster over C, pour over D, cover and cook 2 hours. Remove cover, dust with bits of butter, flour, salt, and pepper, and brown. Place on hot dish, add E to liquor in pan ; when boiling, strain and serve in a boat.

No. 299. **Veal Cutlet, Broiled.** *45 cts.*

A : 2 lbs. veal from leg, ½ inch thick ;
B : 2 tbsps. olive oil, 1 tbsp. parsley, minced, ¼ tsp. salt, dash pepper ;
C : Juice of 1 orange, and bits of butter or Sorrel Sauce No. 257.

Marinate A in B 1 hour, broil, sprinkle with C, and serve.

No. 300. **Veal Fillets with Cream or Brown Sauce, Sautéd.** *52 cts.*

A : 2 lbs. cutlet cut into 6 fillets ;
B : 1 tbsp. hot butter, 2 tbsps. flour ; cook until smooth, add 1½ cs. hot cream, 1 tbsp. parsley, minced, ¼ tsp. salt, dash pepper and nutmeg, or Brown Sauce No. 230, and 1 tbsp. Worcestershire sauce and ½ tsp. Kitchen Bouquet.

Pound A until tender, egg and crumb and sauté in butter or salt pork until light brown on both sides. Place on hot dish, add B to the pan ; when boiling, strain over the fillets and serve.

No. 301. **Veal or Lamb Roll.** *$1.00.*

A : Shoulder of veal or lamb, bone removed and inside brushed with 1 tbsp. melted butter mixed with ½ tsp. thyme, ½ tsp. sweet marjoram, or 1 tsp. each parsley and onion minced ;
B : 1 onion and 1 carrot, sliced, 1 bay-leaf and sprig of parsley ;
C : 3 slices of pork or bacon, salt, pepper, and flour.

Roll A and tie with string, cover bone with cold water, add B ; when boiling, add A and simmer until tender, put the meat in pan, cover with C, add 1 c. of the meat liquor, bake ½ an hour, basting often. Place on hot dish, add 2 tbsps. browned flour to pan ; when boiling, strain over meat and cut in slices.

POULTRY.

No. 302. **Capon, Baked or Roasted.** *$1.50.*

Follow recipe for Turkey with Truffle Sauce No. 314, using 1 large capon instead of the turkey. Roast about 2 hours. Capon may be much improved by boning. For this process see recipe for Boned Turkey, page 168, "The National Cook Book," or take a lesson in boning birds at some good cooking-school.

No. 303. **Chicken, with Chestnut Purée, Baked or Roasted.** *92 cts.*

A : 2 young chickens, about 4 lbs. ; stuff with Chestnut Dressing No. 265 ;
B : 2 cs. hot stock or water, 2 cloves, 3 pepper-corns, ½ tsp. salt, sprig parsley ;
C : 1 tbsp. hot butter, brown with 2 of flour, add 1½ cs. liquor from pan ;
D : Chestnut Purée No. 327.

Lard breasts of A, cover with B and simmer 15 m., place in baking-dish, dredge with flour and bake in hot oven 1½ hours, basting often. Place in hot dish, pour over C, surround with D, and serve.

No. 304. **Chicken and Ham, Baked or Roasted.** *$1.20.*

A : 2 young chickens, about 4 lbs. ;
B : ½ lb. ham, cut in very thin slices ;
C : 1 tbsp. butter, brown with 2 of flour, add 1½ cs. liquor from pan, or stock, boil, and add ½ c. fresh mushrooms. Boil until mushrooms are tender.

Stuff A with bread dressing containing parsley and onions, cover breasts with B, tie on with string, put in baking-pan with ½ c. boiling water and roast slowly until tender enough to put fork through ham into chicken, remove ham, put chicken on hot dish, surround with the ham, pour over C and serve.

No. 305. **Chicken with Oyster Sauce, Baked or Roasted.** *$1.15.*

A : 2 young chickens, about 4 lbs., stuff with Oyster Dressing No. 151 ;
B : ½ tsp. salt, dash pepper, 1 tbsp. flour, and ½ c. hot oyster-liquor or water ;
C : Oyster Sauce No. 150.

Put A in a pan, cover with B, bake 1¼ hours and serve with C. For boning chicken see Recipe No. 302.

No. 306. **Chicken Espagnole, Fricasseed.** *80 cts.*

A : 3 lbs. chicken, cut into small pieces, or it may be left whole, sauté in 2 tbsps. butter until light brown, cover with 3 pts. boiling water, add ½ tsp. salt ;
B : 2 tbsps. butter or lard, brown with 1 onion, sliced, add 2 green peppers, ½ a red pepper, and 3 large ripe tomatoes, sliced ;
C : 1 c. uncooked rice, 1 pt. stock or gravy from chicken.

Boil A until tender, keep hot while cooking B, cook B 5 m., add C, cook until rice is tender, adding more stock from chicken when necessary, when done make a bed of rice and vegetables, cover with the chicken, then with remaining stock and serve, or omit peppers, tomatoes, and rice and serve in a casserole surrounded with cooked carrots, onions, peas, mushrooms, turnips, and truffles all cut in dice.

No. 307. Chicken Fillets and Mushrooms, Fricasseed. *70 cts.*

A : 3 lbs. chicken, cut into small pieces, sauté in 2 tbsps. butter until light brown, cover with 3 pts. boiling water, ½ tsp. salt and small piece of red pepper ;
B : 1 tbsp. hot butter, 2 tbsps. flour, brown and add 1 c. cream ;
C : 1 c. fresh mushrooms cut into small pieces, or use dry mushrooms soaked until soft ;
D : 1 egg-yolk slightly beaten.

Cook A 2 or 3 hours, add B, simmer 5 m., then add C, cook until tender, place chicken on hot dish, add D to sauce, pour over chicken and serve.

No. 308. Chicken Fillets, Fried or Sautéd. *$1.05.*

A : 2 young chickens, about 4 lbs., cut into fillets, use only white meat and second joints, marinate ½ an hour in oil, lemon, and onion-juice, dust with salt, pepper, roll in flour and sauté in butter, oil, lard, or salt pork slowly about ¾ of an hour, or fry in deep fat until light brown ;
B : 2 tbsps. butter or fat from pan, cook with 2 tbsps. flour until smooth, add ¼ tsp. each salt and paprica, dash pepper and nutmeg, 1 tsp. chopped parsley and 1½ cs. cream.

Place A on hot dish, cook B until boiling, pour over chicken and serve with slices of fried hominy.

No. 309. **Chicken Fillets Suprême, Sautéd.** *$1.35.*

A : 3 raw, very young chicken breasts, cut into 6 fillets ;
B : 2 truffles, cut in slices or chopped ;
C : Madeira Sauce No. 247, or Truffled Mushroom Sauce No. 261.

Cut 2 or 3 gashes in each fillet, insert B, dust with salt, pepper and nutmeg, egg and crumb and sauté in butter or oil until light brown, place on hot dish and pour over C, made with stock from remainder of chicken.

No. 310. **Chicken Fillets with Truffle Sauce, Sautéd or Fried.** *$1.00.*

A : 6 fillets of chicken dusted with salt, pepper, paprica, and flour, sauté in butter, or egg, crumb, and fry in hot fat ;
B : Béchamel Sauce No. 233 and 4 or 5 truffles, sliced.

Cook A until thoroughly done, place on hot dish, add B to sauté-pan, cook 20 m., add ½ c. hot cream, pour over fillets and serve.

No. 311. **Duck with Olive Sauce, Baked or Roasted.** *$1.10.*

A : 2 young ducks, about 5 lbs., dust with salt, pepper and paprica and 2 tbsps. butter in bits, or cover with thin sliced ham or salt pork ;
B : Olive Sauce No. 251.

Put A in baking-pan with ½ c. water and bake ¾ of an hour, or until tender, basting often, place on hot dish, pour over B and serve with Onion Soufflé No. 351.

No. 312. **Duck Fillets, Sautéd.** *$1.00.*

A : 2 young ducks, cut into small pieces, dust with salt and pepper, roll in flour, sauté in oil or butter slowly until brown ;
B : 2 tbsps. flour, 1 c. stock.

Place A on hot dish, add B to pan, simmer ½ hour, pour around fillets and serve.

No. 313. Goose with Sauerkraut, Baked or Roasted. *$1.00.*

A : 1 goose, about 6 lbs. ;
B : 2 cs. sauerkraut ;
C : 1 c. hot water, 1 tbsp. flour, 1 tsp. mustard, 1 tsp. vinegar, grating of nutmeg.

Parboil A 1 hour, stuff with B, put in baking-pan with ½ c. hot water, bake 1 hour, place on hot dish, add C to liquor in pan, simmer 10 m., strain and serve with goose. Serve also Cider Apple Sauce No. 273.

No. 314. Turkey with Truffle Sauce, Baked or Roasted. *$1.90.*

A : 1 young turkey, about 8 lbs., lard breast with truffles cut in slices ;
B : 1 tbsp. butter, brown with 1 tbsp. minced onion, add 2 cs. bread-crumbs soaked in stock, turkey-liver and heart chopped fine, ¼ tsp. each salt, paprica, thyme, sage, sweet marjoram, and 1 tsp. parsley ;
C : 2 tbsps. butter, cut into bits, pepper and salt, 1 c. hot water, ¼ c. white wine or champagne ;
D : 3 tbsps. browned flour, 4 truffles, chopped fine.

Stuff A with B, steam 1 hour, place in covered roaster, sprinkle with C, bake an hour, basting often, remove cover and cook until brown, place on hot dish, skim fat from liquor in pan, add it to D, when boiling, serve with the turkey. For boning turkey see Recipe No. 302.

At dinners and luncheons any of the following vegetables are usually served as entrées between the meat or heavy course and the sherbet or game: artichokes, the French variety, asparagus, Brussels sprouts, cauliflower, cooked celery or cucumber, egg-plant, stuffed, green corn, green peppers, stuffed, mushrooms, string beans, and tomatoes, stuffed. All of the other vegetables are served with fish, meat, or poultry courses. Serve a vegetable entrée in the same manner as a meat entrée. Serve burgundy, claret, or champagne with this course.

Methods.

Cook all vegetables to be boiled in salted boiling water, after washing thoroughly, the green ones uncovered, until tender, drain at once and add seasonings.

No. 315. **Batter.** *6 cts.*

To cover boiled vegetables which are to be fried in deep, hot fat or sautéd in butter:

A: ½ c. milk, 1 tbsp. melted butter, 1 c. flour, ⅛ tsp. salt, 2 eggs, slightly beaten, mix thoroughly.

Drain vegetables, dip in A and fry or sauté.

No. 316. **Artichokes with Butter Sauce, Boiled.** *75 cts.*

A : 3 large fresh French artichokes ;
B : Butter Sauce No. 234.

Remove stalks from A, boil ½ an hour, cut them in two, serve ½ to each person with 1 tbsp. B on each plate. To eat them, remove each leaf with the fingers, dip the base of the leaf in the sauce and bite off the little succulent bit at the base ; then with the fork, scrape away all the furze, leaving the fond or bottom of the artichoke, which is most delicious and may be eaten with the fork. The French artichokes from California are better and fresher than those from France.

No. 317. **Artichoke Fonds, Fried.** *$1.60.*

A : 6 French artichoke fonds, marinated ½ an hour in French Dressing No. 436.
B : Batter No. 315.

Drain A, dip in B, fry in hot fat, drain and serve at once. Artichoke fonds are the succulent parts remaining after the leaves and furze are removed. If fresh ones are not in market, they may be bought in glass jars for 60 cents.

No. 318. **Asparagus, Boiled.** *30 cts.*

A : 3 small bunches or 1 large bunch asparagus ;
B : Vinaigrette Sauce No. 269, or White Sauce No. 229, using ½ c. asparagus-liquor with milk or stock and 1 tsp. lemon-juice.

Immerse A in boiling salted water, leaving two inches of tip out of water, boil 30 m., drain and serve with B poured over.

No. 319. **Asparagus in Rolls.** *22 cts.*

A : 2 cs. boiled asparagus-tips ;
B : White Sauce No. 229, using ½ asparagus-liquor and ½ cream instead of milk or stock ;
C : 6 small French rolls or pop overs.

Cut tops from C, spread the inside with butter and brown

in the oven. Mix A with B, when boiling fill rolls and serve at once.

1 c. green peas may be added to the asparagus, and 1 egg-yolk mixed with cream will make it a richer dish.

No. 320. **Brussels Sprouts with Madeira Sauce.** *52 cts.*

A : 1 qt. Brussels sprouts, washed thoroughly ;
B : Madeira Sauce No. 247.

Boil A 10 m., or until tender, drain and serve with B poured over.

No. 321. **Beets with Sour Sauce.** *15 cts.*

A : 6 young beets boiled until tender, drain and cover with cold water ;
B : ¼ c. sugar, 4 tbsps. corn-starch, ½ c. vinegar, ½ c. boiling water.

Remove skins from A, cut in thin slices. Mix B, and when boiling pour over A and serve hot or cold.

No. 322. **Cabbage au Gratin.** *15 cts.*

A : 1 head cabbage, boil until tender and chop fine ;
B : White Sauce No. 229 and 1 tsp. lemon-juice ;
C : 2 tbsps. bread-crumbs, 1 tbsp. butter in bits and 2 tbsps. grated cheese.

Put a layer of A in deep buttered dish, spread a layer of B, repeat until dish is full, cover with C and brown in quick oven. Cabbage should be soaked in cold salted water an hour before boiling.

No. 323. **Carrots with White Sauce, or Glazed.** *14 cts.*

A : 12 small French carrots, boil, drain, and cut in slices, sauté slightly in butter ;
B : White Sauce No. 229, cooked with a blade of mace, and 1 c. green peas, or
C : 1 tbsp. butter, 1 tbsp. sugar, ¼ tsp. salt, ½ c. stock.

Cover A with B and serve ; or put A in baking-pan, cover

with C, and bake until stock is reduced to glaze and the carrots are browned.

No. 324. **Cauliflower au Parmesan.** *20 cts.*

Follow Recipe No. 322, using 1 cauliflower instead of cabbage, and Parmesan cheese instead of plain cheese.

No. 325. **Celery, Fried or Stewed.** *20 cts.*

A : 3 bunches of celery sticks, 4 inches long, boil in salted water ;
B : Butter Sauce No. 234, or White Sauce No. 229, adding ½ c. water in which celery was boiled, or Brown Sauce No. 230 ;
C : Batter No. 315 ;
D : Hollandaise Sauce No. 245.

Drain A, cover with B and serve, or dip A in C, fry in hot fat, drain and serve with D.

No. 326. **Chestnut Boulettes.** *15 cts.*

A : 1 c. mashed chestnuts, 2 egg-yolks, beaten slightly, 2 tbsps. cream, 1 tbsp. sugar, ⅛ tsp. salt, 1 tsp. sherry or vanilla ;
B : Egg-whites, beaten stiff.

Cool A and fold in B, form into small balls, crumb, egg and crumb and fry in hot fat.

No. 327. **Chestnut Purée.** *20 cts.*

A : 1 qt. chestnuts, shell, blanch and boil until soft ;
B : 2 tbsps. cream, 2 tbsps. butter, ¼ tsp. each salt, paprica, and onion-juice.

Press A through a colander, add B, mix thoroughly, press through a potato-ricer and serve.

No. 328. **Cucumber Farci.** *52 cts.*

A : 3 medium cucumbers, peel, cut in two lengthwise ;
B : 1 c. cooked chicken, 1 tbsp. parsley, 1 tbsp. cooked

ham, all minced; 2 tbsps. cream, ¼ tsp. each salt, paprica and onion-juice;
C: 1 c. stock, ¼ c. white wine or lemon-juice.

Scoop out the inside of A, fill with B, put in baking-pan, cover with C, bake ½ an hour, basting often; cover with browned crumbs and serve with sauce from pan poured over.

No. 329. **Cucumbers, Fried or Sautéd.** *25 cts.*

A: 3 cucumbers, peel and cut lengthwise in ½-inch slices, dust with salt and pepper, roll in flour or cornmeal.

Sauté A in butter, or egg, crumb and fry in hot fat.

No. 330. **Cucumbers, Stewed.** *24 cts.*

A: 3 cucumbers, parboil 2 m., drain and cover with ice-water;
B: Béchamel Sauce No. 233.

Drain A, cut in slices, cover with B, and cook until tender.

No. 331. **Cucumber Timbales.** *30 cts.*

A: 1 c. boiled cucumber-pulp, ½ c. bread-crumbs;
B: ½ c. of White Sauce No. 229 and 1 tbsp. lemon-juice, ½ tsp. onion-juice, 2 egg-yolks, beaten;
C: Whites of eggs, beaten stiff.

Cook B, remove from fire, add A, then C; fill 6 timbale-moulds (see Timbales).

No. 332. **Egg-Plant Farci.** *55 cts.*

A: 3 very small egg-plants, boiled 20 m.;
B: ½ c. bread-crumbs, soaked in ½ c. stock, add ½ c. cooked chicken, veal, or lamb chopped fine, 1 tbsp. butter, ⅛ tsp. salt, dash pepper and nutmeg, and 1 beaten egg, or use the pulp instead of meat;
C: 1 c. stock, ¼ c. white wine;
D: 1 tbsp. butter and 1 tbsp. flour, cooked until smooth, add 1 c. liquor from pan, 1 tbsp. sherry.

Cut A in two, lengthwise, scoop out inside, leaving shell ½

inch thick, fill with B, put in pan, add C, bake 1 hour, basting often. Cover with buttered crumbs, ½ c. crumbs browned in 1 tbsp. butter; place on hot dish, pour D around, and serve.

No. 333. **Green Corn, Creamed.** *20 cts.*

A: 6 ears of corn, score and scrape from ear with back of knife, or use 1 can corn, ½ c. crumbs;
B: 1 tbsp. butter, 1 tsp. sugar, ½ c. rich milk, ¼ tsp. salt, dash pepper, 1 beaten egg.

Add B to A, fill 6 coquille or ramekin dishes, crumb and bake 20 m.

No. 334. **Green Corn Fritters.** *15 cts.*

A: 2 cs. green corn scraped from the cob;
B: 2 egg-yolks, beaten, ¼ tsp. salt, dash pepper;
C: ½ tsp. baking-powder, sifted with ½ c. flour, egg-whites beaten stiff, and enough milk to make soft batter.

Add A to B, mix, and add C; drop by spoonful into very hot fat, drain and serve at once.

No. 335. **Green Peas in Croustades.** *40 cts.*

A: 1 qt. fresh peas or 1 can peas; boil with 1 sprig mint;
B: 1 c. milk, 1 tbsp. butter, ¼ tsp. salt, dash pepper, and 3 egg-yolks, beaten.

Drain A, mix B, add to A, and when boiling fill 6 Bread Croustades No. 222, and serve; ½ c. carrots, cut in dice and sautéd in butter, may be added to A, with a few drops of lemon-juice.

No. 336. **Green Pea Purée or Timbales.** *42 cts.*

A: 1 can peas or 1 qt. fresh peas; boil with a tiny piece of ham and slice of onion 20 m.;
B: 1 tbsp. butter, ½ tsp. sugar, ⅛ tsp. salt, dash pepper and enough milk to soften.

Press A through a colander, mix with B, press through a

potato-ricer, and serve ; or add 2 eggs beaten separately, and bake in pan of hot water 10 to 15 m. See Timbales. Turn out and serve with White Sauce No. 229, made with cream and 1 c. peas.

No. 337. **Green Peppers Broiled, with Beefsteak.** *15 cts.*

A : 6 young green peppers ;
B : 1 tbsp. butter and sprinkling of salt.

Cut A into quarters, remove seeds, broil on greased broiler over very hot fire until edges curl. Spread with B and serve on beefsteak.

No. 338. **Green Pepper Farci.** *35 cts.*

A : 6 young green peppers ;
B : 1 c. cooked chicken, lamb, or veal, ½ c. ham, minced, ½ c. soft bread-crumbs, ¾ c. cream or stock, 1 tbsp. butter, 1 tsp. parsley, minced, ¼ tsp. each salt and onion-juice, or use chopped tomatoes instead of meat.

Cut tops from A, scoop out inside, boil 5 m.; when cool, fill with B, sprinkle with bread-crumbs and butter, and if tomatoes are used instead of meat, add 1 tbsp. grated cheese to crumbs ; bake ½ an hour, basting with ½ c. water mixed with 1 tbsp. butter. Serve surrounded with Tomato Cream Sauce No. 260 or Brown Sauce No. 230.

The following mixture may be used in the place of B :

2 cs. brown beans, boil until soft, mix with 2 tbsps. butter, 1 tbsp. tomato catsup, ¼ tsp. salt.

No. 339. **Hominy Crescents.** *12 cts.*

A : ½ c. hominy or farina and ½ c. white stock, soak 15 m., add to 1½ cs. hot milk ;
B : ½ tsp. salt, ¼ tsp. paprica, few drops onion-juice or grating nutmeg, and 2 egg-yolks.

Cook A in double boiler ½ an hour, add B, turn out in shallow tin ½ an inch thick. When cold, cut in crescents, crumb, egg, and fry. Serve with game.

No. 340. **Jerusalem Artichokes, Fried.** *18 cts.*

A : 1 qt. artichokes, boil and cut into inch pieces ;
B : Batter No. 315.

Dip A into B, fry in hot fat, drain and serve.

No. 341. **Mushrooms, Baked under Bells.** *85 cts.*

These mushroom bells are made of fire-proof glass.

A : 1 lb. large, fresh mushrooms, peel and remove stems ;
B : 1 tbsp. butter, dash salt, pepper and nutmeg ;
C : 1 c. cream ;
D : 6 round slices toast, toasted only on under side.

Sauté A in B 1 m., add C, cover and simmer 10 m.; put D on nappies which come with the bells, cover with the mushrooms, pour over the liquor from pan, put on covers, bake 15 to 20 m., and serve without removing bells.

No. 342. **Mushrooms, Baked au Gratin.** *80 cts.*

A : 1 lb. fresh mushrooms ;
B : 2 tbsps. bread-crumbs, soaked in stock, dash salt, pepper, and nutmeg, 1 tbsp. tomato catsup, or grated cheese.

Peel A, select 6 of the largest, chop the remainder with stems and sauté in butter 2 m., add B, fill the large mushrooms with this ; crumb and bake about 15 m. Serve on toast surrounded with Brown Sauce No. 230, mixed with 3 tbsps. sherry or Madeira.

No. 343. **Mushrooms, Baked with Oysters.** *75 cts.*

A : 6 very large mushrooms, peel and sauté in 1 tbsp. butter, place on 6 round pieces toast ;
B : 12 oysters cut into small pieces, mix with dash salt, pepper, and nutmeg, and 1 tbsp. butter ;
C : Port Wine Sauce No. 256.

Fill A with B, bake 5 to 10 m., serve with C.

No. 344. **Mushrooms, Broiled.** *75 cts.*

A : 1 lb. large mushrooms ;
B : 1 tbsp. melted butter, dash salt and pepper ;
C : 1 tbsp. butter, 1 tbsp. cream, dash salt, pepper, and nutmeg ;
D : 6 slices toast, toasted only on under side.

Peel A, selecting 6 of the largest, cover them with B for 15 m., chop the remainder with the stems and sauté in C, spread over D, broil the large mushrooms, place on D, sprinkle with butter and serve hot.

No. 345. **Mushrooms, Creamed for Coquille, Ramekin Dishes, Bouchées, Pâtés, or Vol au Vents.** *45 cts.*

A : 1 can or ½ lb. mushrooms (see Creamed Dishes) ;
B : 2 tbsps. butter, cook with 3 of flour until smooth, add ¼ c. stock or liquor from canned mushrooms, ¼ tsp. salt, dash pepper, cayenne and nutmeg, 1 c. hot cream.

Sauté A, if fresh, in butter 15 m., if canned 5, add to B, when boiling fill 6 dishes or pâtés, and proceed as directed.

No. 346. **Mushrooms, Deviled.** *75 cts.*

Follow Recipe No. 344, add 1 tsp. mustard, dash cayenne, and 1 tbsp. lemon-juice to B, omit cream and nutmeg in C.

No. 347. **Mushroom Farci.** *90 cts.*

A : 1 lb. large fresh mushrooms ;
B : 2 tbsps. fine soft bread-crumbs, 2 truffles, minced, ⅛ tsp. salt, dash cayenne and nutmeg ;
C : 6 round slices toast, toasted only on under side ;
D : 1½ cs. cream.

Peel A, select 6 of the largest, chop remainder with stems and add to B, stuff the large ones with this mixture and sauté in butter 20 m., place mushrooms on C, stuffed side down, add D to sauté-pan, when hot pour over mushrooms and serve.

No. 348. **Mushroom Puffballs.** *50 cts.*

These are very large mushrooms, sometimes called beefsteak mushrooms, weighing from 1 to 15 lbs. each. They are peeled, cut in slices, and cooked after the following methods :

TO BAKE.

A : 1 slice puffball, 1½ inches thick, spread with 2 tbsps. butter, dust with salt and pepper, add 1 c. stock and 1 tbsp. sherry.

Bake A ½ an hour, basting often, cut into 6 fillets, cover with liquor from pan and serve.

TO BROIL.

A : 1 slice puffball, ¾ inch thick, broil in greased broiler over very hot fire, spread with 2 tbsps. butter, dust with salt and pepper, pour over 1 tbsp. wine vinegar, 1 tsp. Worcestershire Sauce, ¼ tsp. Chili pepper or paprica.

TO FRY OR SAUTÉ.

A : Cut in ½ inch cubes, dip in Batter No. 315, fry in hot fat, or sauté in butter.

No. 349. **Mushrooms, Sautéd.** *45 cts.*

See No. 827 in Chafing-Dish Creations.

No. 350. **Mushroom and Chicken Timbales.** *45 cts.*

A : 1½ cs. mushrooms, caps and stems, ½ c. chicken-meat, both chopped fine, sauté in 2 tbsp. butter, browned with 1 slice onion ;
B : 1 c. White Sauce No. 229, ¼ c. fine soft bread-crumbs, 1 sweet red pepper, chopped, ¼ tsp. salt and 2 egg-yolks, well beaten, whites beaten stiff ;
C : Brown Sauce No. 230 and ½ c. mushrooms and 1 truffle, chopped.

Cook A, add B, fill moulds, bake 15 m., see Timbales, serve with C.

No. 351. **Onion Soufflé or Timbales.** *20 cts.*

A : 6 or 8 onions ;
B : 1 tbsp. butter, 1 tbsp. cream, ⅛ tsp. salt, dash pepper and cayenne ;
C : 1 tbsp. butter and 1 tbsp. flour, cooked until smooth, ⅛ tsp. each salt and paprica, 1 c. milk or cream, boil and add ¼ c. bread-crumbs, 1 tsp. parsley and 1 egg-yolk, beaten ;
D : 3 egg-whites, beaten stiff ;
E : Tomato Cream Sauce No. 260.

Peel A under water, boil 5 m., drain, boil again until tender, adding sprig of parsley, drain and chop fine, then add B and cool ; make C, when boiling add 1 c. of the onion, mix thoroughly with D, fill buttered dish or 6 timbale moulds (see Timbales) and serve with E. These may be served with chicken, turkey, or duck without E.

No. 352. **Oyster-plant, Fried.** *20 cts.*

A : 3 bunches oyster-plant, cut in 2 inch pieces, boil until tender ;
B : Batter No. 315.

Drain A, dip in B and fry in hot fat.

No. 353. **Potatoes Broiled, Fried, or Sautéd.** *10 cts.*

A : 8 potatoes, boiled without peeling ;
B : White Sauce No. 229.

Skin A, cut into small round balls with potato scoop, fry in hot fat or sauté in butter. Serve with B, or serve sprinkled with salt and pepper and chopped parsley, or cut A into thin slices, broil and cover with butter and chopped parsley, dust with salt and pepper.

No. 354. **Potato Cream, Baked.** *15 cts.*

A : 6 raw potatoes cut into dice ;
B : 1 c. cream, 2 tbsps. butter, ½ tsp. salt and dash pepper.

Drain A, put in buttered baking-dish, add B, cover with

crumbs and grated cheese. Bake ¾ of an hour, or use boiled potatoes and bake 15 or 20 m.

No. 355. **Potato Croquettes or Boulettes.** *15 cts.*

A : 1½ cs. boiled potato pressed through sieve, 1 tbsp. butter, ¼ tsp. salt, dash pepper, cayenne, and celery salt ;
B : ¼ tsp. onion-juice, 1 tsp. parsley minced, or 2 tbsps. grated cheese ;
C : 1 egg-yolk, 2 tbsps. cream.

Mix A, add B, when cool add C, when quite cold form into croquettes, or for boulettes (see Croquettes), add another egg, cook 5 m., cool and form into small balls, crumb, egg and crumb and fry.

No. 356. **Potato Croquettes en Surprise.** *15 cts.*

Follow Recipe No. 355, spread mixture out thin in your hand, fill with creamed fish, chicken, or peas. Form into Croquettes (see Croquettes).

No. 357. **Potato Farci.** *28 cts.*

A : 6 large potatoes, peel, cut in two lengthwise, scoop out inside, leaving shell ½ an inch thick ;
B : 2 cs. raw or cooked beef, minced, 1 tbsp. butter, 1 tbsp. tomato catsup, 1 tsp. parsley, ¼ tsp. onion, chopped fine, ¼ tsp. salt, dash pepper ;
C : 1 tbsp. butter, and 1 of hot water.

Fill A with B, cover with buttered crumbs, bake ½ an hour, basting with C, or cut a small slice from end of each potato, scoop out the inside, fill with creamed fish or meat, dip ends in white of egg, replace them on potatoes and bake ½ an hour.

No. 358. **Potatoes au Gratin.** *10 cts.*

A : 6 medium sized potatoes, baked ;
B : 2 tbsps. butter, 3 tbsps. hot cream, ¼ tsp. salt, dash pepper, 2 egg-whites, well beaten.

Cut slices from top of A while hot, scoop out inside, mix

with B, refill A, sprinkle with bread, cheese-crumbs, and bits of butter. Brown in hot oven.

No. 359. **Potatoes with Hollandaise Sauce.** *12 cts.*

A : 6 new potatoes, boil, drain, and cover with 2 tbsps. melted butter ;
B : Hollandaise Sauce No. 245.

Place A on back of range until butter is absorbed. Serve with C.

No. 360. **Potato Roses.** *8 cts.*

A : 2 cs. hot mashed potato, pressed through a potato-ricer, 2 tbsps. butter, ½ tsp. salt, ¼ tsp. paprica or dash of cayenne, dash celery-salt, 3 egg-yolks, slightly beaten ;
B : Egg-whites, slightly beaten with 1 tbsp. water.

Beat A thoroughly with a fork and press through pastry-bag and tube onto tin or stiff-oiled paper, in form of roses. Brush with B, and brown in oven. Serve as a garnish around meat, fish, or poultry.

No. 361. **Potatoes, Scalloped with Eggs.** *15 cts.*

A : 2½ cs. cold boiled potatoes, sliced thin ;
B : 3 hard-boiled eggs, sliced ;
C : White Sauce No. 229, less 1 tbsp. flour, dash salt and paprica.

Put a layer of A in buttered dish, then a layer of B, then a layer of C, repeat until dish is full. Cover with buttered crumbs and bake 15 m., add grated cheese to crumbs.

No. 362. **Potatoes, Sauté with Cream Sauce.** *12 cts.*

A : 2 cs. raw potatoes, cut into dice, parboil 2 m., drain and sauté in 2 tbsps. butter until brown and tender ;
B : 1 c. White Sauce No. 229, seasoned with 1 tsp. meat-extract or ½ c. very strong stock, and ¼ tsp. Kitchen Bouquet, 1 tsp. chopped parsley.

Cook A, add B and serve.

No. 363. **Potatoes Sliced and Baked Whole.** *10 cts.*

A : 6 raw potatoes peeled ;
B : 2 tbsps. butter, dash salt and pepper.

Slice A crosswise in very thin slices, hold in shape with small wooden skewers or toothpicks, place in baking-pan, add B, bake until brown, basting and turning often. Serve with beef fillet.

No. 364. **Potato Strips, Baked.** *10 cts.*

A : 6 raw potatoes, peeled and cut into strips, soak in cold salted water 1 hour ;
B : 2 tbsps. melted butter.

Drain A, wipe and dip in B, lay them in large baking-pan, sprinkle with salt and paprica and bake until light brown.

No. 365. **Potato Soufflé or Timbales.** *10 cts.*

A : 2 cs. mashed potatoes well seasoned ;
B : 2 egg-yolks, beaten, 3 tbsps. cream ;
C : 2 egg-whites, beaten very stiff.

Add B to A, mix thoroughly, fold in C, fill buttered dish or timbale-moulds. (See Timbales.)

No. 366. **Potato Soufflé Curled.** *8 cts.*

Peel 6 potatoes, cut around in curls as you would peel an apple. Follow method for Sweet Potato Soufflé No. 378.

No. 367. **Rice Casserole.** *12 cts.*

A : 1 c. rice boiled in chicken broth ;
B : 1 beaten egg and 2 tbsps. cream.

Mix A with B, butter a ring-mould, dip it in cold milk, fill with the rice, when cold turn out on a dish. Brush with beaten egg, brown slightly, fill with Chicken Curry No. 795.

No. 368. **Rice Croquettes, Savory.** *15 cts.*

A : 1 c. rice, boiled in stock ;
B : 1 tbsp. tomato liquor, 2 tbsps. grated cheese, 1 tbsp. butter, ¼ tsp. salt, 2 drops Tabasco sauce, 2 egg-yolks, beaten.

Mix B; add A, form into croquettes (see Croquettes).

No. 369. **Rice and Mushroom Croquettes.** *25 cts.*

A : ½ c. rice ;
B : ¼ lb. dried mushrooms or cêpes soaked over night in luke-warm water, slice of onion, slice of carrot, sprig of parsley ;
C : 1 tbsp. butter, ¼ tsp. salt, dash cayenne and nutmeg, yolks 2 eggs.

Cover B with water and boil until tender, strain the liquor and boil A in it, then mix with the mushrooms chopped fine, add C, when cool form into croquettes (see Croquettes).

No. 370. **Rice Pilaff.** *20 cts.*

A : 1 c. rice, 2 cs. stock, ½ c. tomato pulp ;
B : 2 tbsps. butter, ¼ tsp. salt, ¼ tsp. paprica, and 1 tsp. curry.

Boil A until rice is tender, add B, press in buttered mould, and serve hot.

No. 371. **Rice Sauté.** *8 cts.*

A : 2 cs. boiled or steamed rice, each grain should be separate ;
B : 1 tbsp. butter, very hot.

Sauté A in B a little at a time until light brown, sprinkle with salt and paprica, and serve.

A very nice way to cook rice is to cover 1 c. rice with 1 qt. cold water, add 1 tsp. salt ; boil 10 m., transfer to double boiler, add 2 cs. cold milk, cover and steam until milk is absorbed.

No. 372. **Rice Timbale Cases.** *5 cts.*

A : 2 cs. boiled rice ;
B : Creamed fish, meat, or chicken.

Fill Timbale moulds with A, when cold scoop out the inside, fill with B, or use hollow Timbale moulds buttered, when cold turn out and fill centres with B.

No. 373. **Spanish Onion Farci.** *15 cts.*

A : 6 onions peeled ;
B : 1 c. chicken or meat, minced, ½ c. soaked bread-crumbs, ½ c. onion, minced, 2 tbsps. melted butter, ¼ tsp. salt, ½ tsp. paprica, 1 tsp. parsley.

Scoop out centres of A, leaving them cup-shape, boil 10 m. and drain, fill with B, bake until tender, basting with ½ c. stock, sprinkle with buttered crumbs, brown and serve with White Sauce No. 229.

No. 374. **Spinach Timbales or Croustades.** *40 cts.*

A : 1½ cs. spinach, boiled, chopped, and seasoned, add 2 tbsps. bread-crumbs, ½ c. chopped mushrooms, sautéd in butter ;
B : 1 tbsp. butter and 1 of flour, cook until smooth, add ½ c. cream, ¼ tsp. salt, dash cayenne and nutmeg, 2 egg-yolks, beaten ;
C : 2 whites, beaten stiff.

Mix A, add B when boiling, fold in C, decorate moulds with boiled turnips and carrots and hard-boiled eggs cut in fancy pieces, fill with the mixture (see Timbales) ; or fill Bread Croustades No. 222.

No. 375. **Spaghetti, with Tomato Sauce.** *12 cts.*

A : ½ package spaghetti, boil with slice of onion, ½ bay-leaf, 2 cloves, ½ tsp. salt, and 3 pepper-corns ;
B : Tomato Sauce No. 259 ; or 1 c. tomato juice and pulp ;
C : ½ c. grated cheese.

Cook A, drain into ¼ c. hot oil or melted butter in a large hot dish, toss with a fork, add B, sprinkle with C, heat in oven 1 m. and serve.

No. 376. **Sweet Potato Croquettes.** *20 cts.*

A : 2 cs. mashed sweet potatoes, 3 tbsps. butter, ¼ tsp. salt, ½ tsp. sugar, 1 tbsp. cream, yolks of 2 eggs ;
B : Velouté Sauce No. 262.

Mix A, when cool form into croquettes (see Croquettes), and serve with B. If served with meat and sauce, omit B.

No. 377. **Sweet Potatoes, Glazed.** *14 cts.*

A : 6 potatoes, boil 10 m., drain, and cut in slices ;
B : ½ c. sugar, 4 tbsps. water, 2 tbsps. butter, boil 5 m.

Put A in buttered pan, brush with B, bake 30 m., basting often with B.

No. 378. **Sweet Potato Soufflé, Fried.** *8 cts.*

A : 2 cs. sweet potatoes, peeled and cut in ¼-inch slices ;
B : ½ lb. lard.

Soak A in salted ice-water ½ an hour, drain and cover the bottom of a frying basket, heat B to 110 degrees, plunge in A, and cook 8 m., constantly increasing heat of fat to 140 degrees, take out basket, heat lard to 200 degrees, plunge in basket a few seconds to soufflé the potatoes. Drain and serve immediately. A cooking thermometer must be used to test temperature of lard and, for convenience, two kettles of fat.

No. 379. **Tomatoes, Baked.** *15 cts.*

A : 3 large firm tomatoes, cut into halves ;
B : 1 green pepper chopped fine, 1 tbsp. butter in bits, dash of salt and paprica ;
C : 1 tbsp. butter and 1 of flour, browned, ½ c. cream ;
D : 6 round slices toast.

Put A in baking-pan, sprinkle with B, and bake ½ an hour, place on D, add C to pan, when boiling strain over the tomatoes.

No. 380. **Tomatoes, Broiled or Sautéd.** *10 cts.*

A : 6 slices of tomato ½ inch thick ;
B : 1 tbsp. oil or butter, dash pepper and salt, and fine cornmeal or crumbs ;
C : 1 tbsp. butter in bits and 1 tsp. parsley, minced.

Dip A in B, broil on greased broiler or sauté in butter, sprinkle with C, and serve.

No. 381. **Tomato Croquettes or Crescents.** *12 cts.*

A : ½ can tomatoes, 3 cloves, 1 tbsp. sugar, slice onion, ¼ tsp. salt, ¼ tsp. paprica ;
B : 2 tbsps. butter, 4 tbsps. corn-starch, cook until smooth ;
C : 1 egg, beaten slightly.

Cook A 20 m., strain, add B, when boiling add C, pour out to cool, cut into shape, heart or crescent, crumb, egg, and crumb and fry in hot fat.

No. 382. **Tomatoes, Deviled.** *12 cts.*

A : 6 slices of tomato ½ an inch thick ;
B : 3 hard-boiled egg-yolks mashed smooth, with ¼ tsp. each salt and paprica, 1 tsp. each powdered sugar and mustard, 2 tbsps. tarragon vinegar or lemon-juice ;
C : 2 eggs beaten.

Broil A, mix B in sauté-pan, when boiling add C, stir until thick, and pour over A.

No. 383. **Tomatoes, Farci.** *32 cts.*

A : 6 large, firm tomatoes ;
B : 1 c. chicken, minced, ½ c. soft bread-crumbs, 1 tbsp. butter and ½ c. cream, ¼ tsp. salt, dash pepper and paprica, 2 tsps. minced parsley, or
C : 1 c. game, minced, ½ c. boiled rice, 1 truffle, chopped, 3 tbsps. game gravy or butter, dash of salt and paprica, 1 tsp. curry, or

D : 1 c. grated corn, ½ c. bread-crumbs, 1 tbsp. butter, 4 tbsps. cream, 1 tsp. sugar, dash of salt and cayenne, or
E : 1 c. mushrooms, minced, ½ c. chicken, bread-crumbs or boiled rice, 1 tbsp. melted butter, ½ c. cream, dash salt and pepper.

Cut tops from A, but do not peel, scoop out inside, drain, sprinkle with salt and pepper, fill with B, C, D, or E, cover with bread-crumbs and bits of butter and bake ½ an hour.

No. 384. **Turnips, Glazed.** *8 cts.*

A : 6 turnips, cut into round balls or thin slices, boil 10 m. ;
B : ½ tsp. each salt and sugar, dash cayenne and nutmeg, 1 c. clear stock ;
C : 1 tbsp. butter, 1 of flour, cooked until smooth.

Drain A, place in baking-pan, pour over B, bake ½ an hour, basting often. Place on hot dish, add liquor from pan to C. When boiling pour over turnips and serve.

SHERBETS

SHERBET, sometimes called sorbet, which is a frozen punch or ice, is served as a course in the middle of a dinner or luncheon. It is supposed to have a stimulating effect upon the digestive organs, thereby enabling the diner to appreciate what follows after. This course always precedes the game or salad, and is served in small glasses on a small plate or saucer, with a doily between, and a small spoon. These are always arranged in the butler's pantry ; a heaping tablespoonful of the sherbet, which should not be frozen too hard, will be sufficient for each glass. Sometimes sherbets are served in candy cups or fancy paper cases, but the glasses that are made for the purpose are in better taste, unless something very artistic is accomplished. These are placed in front of each guest from the right and removed from the right also, unless two servants are in attendance, when one should remove the preceding course from the left, while the other places the following course from the right. This rule will be found convenient in serving all courses.

No. 385. **Brandy and Sherry Sherbet.** *27 cts.*

A: 1 pt. Lemon Ice No. 639;
B: 3 tbsps. brandy and 3 of sherry mixed.

Fill 6 glasses with A, add 1 tbsp. of B to each, and serve.

No. 386. **Cardinal Sherbet.** *42 cts.*

A: 1 pt. red raspberry ice or lemon ice, colored;
B: ¼ c. Maraschino and ¼ c. Curaçoa, mixed.

Add B to A before freezing.

No. 387. **Champagne Sherbet.** *65 cts.*

A: 1 pt. Orange Ice No. 639;
B: ½ pt. American champagne.

Add B to A before freezing.

No. 388. **Claret Sherbet.** *35 cts.*

A: 1 pt. lemon ice made of half water and half claret.

Add strawberries when serving.

No. 389. **Coffee Sherbet.** *25 cts.*

A: 1 pt. black coffee, ½ c. cream and ½ c. sugar;
B: ¼ c. brandy.

Freeze A, fill glasses, add 1 tbsp. of B to each and serve.

No. 390. **Crême de Menthe.** *30 cts.*

A: 1 pt. Lemon Ice colored pale green, No. 639;
B: 4 tbsps. Crême de Menthe cordial.

Add B to A after it is frozen.

No. 391. **Crême Yvette.** *35 cts.*

A: 1 pt. Lemon Ice No. 639;
B: 4 tbsps. Crême Yvette cordial;
C: 18 fresh violets.

Add B to A before freezing, fill glasses, add 2 or 3 of C to each glass.

No. 392. **Fruit Sherbet.** *50 cts.*

A : Fruit Macedoine No. 523 ;
B : 1 c. Lemon Ice No. 639.

Fill glasses with A, cover with 1 tbsp. of B, and serve, or the following method :

A : 1 pt. mixed fresh fruits, strawberries, raspberries, currants, cherries and gooseberries mashed, ¼ c. Maraschino and brandy, juice 1 lemon ;
B : Lemon peel, cooked with 1 c. boiling water and ¾ c. of sugar.

Boil B 5 m., when cool add to A, and freeze.

No. 393. **Ginger Sherbet.** *20 cts.*

A : 1 pt. Lemon Ice No. 639 ;
B : 1 c. preserved or candied ginger cut in small pieces.

Fill glasses with A, put B in centre and serve.

No. 394. **Grape Sherbet.** *20 cts.*

Follow recipe for Orange Ice No. 639, using grape-juice instead of water.

No. 395. **Lalla Rookh Sherbet.** *32 cts.*

A : 1 pt. Philadelphia Ice Cream No. 609 ;
B : ½ c. Jamaica rum.

Add B to A before freezing.

No. 396. **Maraschino Cherry Sherbet.** *35 cts.*

A : 1 pt. Orange Ice No. 639 ;
B : ½ c. liquor from cherries ;
C : 1 c. Maraschino cherries.

Add B to A before freezing, fill glasses and add C.

No. 397. **Mint Sherbet.** *30 cts.*

A : 1 pt. Lemon Ice No. 639 ;
B : 5 sprigs mint soaked in ½ c. brandy and sherry 1 hour.

Strain B, add to A before freezing, or fill glasses with A, add 1 tbsp. of B to each glass.

No. 398. **Orange Sherbet.** *18 cts.*

A : 1 pt. Orange Ice No. 639 ;
B : 1 orange, peeled and sliced, rejecting seeds.

Add B to A after freezing as a garnish.

No. 399. **Peach Sherbet.** *20 cts.*

A : 1 pt. Lemon Ice No. 639 ;
B : 3 fresh peaches cut in slices, or 3 brandy peaches cut in halves.

Add B to A after freezing, or

A : 1 c. sugar, 2 cs. water, and ½ tsp. granulated gelatine, boiled, 1 c. peach pulp, ½ c. orange-juice, juice of 1 lemon.

Freeze and fill glasses.

No. 400. **Roman Sherbet.** *20 cts.*

A : 1 pt. Lemon Ice No. 639 ;
B : ½ c. rum.

Add B to A when half-frozen.

No. 401. **Rose-Leaf Sherbet.** *30 cts.*

A : 1 pt. Roman Sherbet No. 400 ;
B : ½ c. fresh or candied rose-leaves.

Fill glasses with A, sprinkle in B, and serve.

No. 402. **Siberian Sherbet.** *32 cts.*

A : 1 c. French or Philadelphia Ice Cream No. 608 or 609, and 1 c. whipped cream, mixed ;
B : 4 tbsps. rum and 2 tbsps. Kirshwasser, mixed.

Fill glasses with A, add 1 tbsp. of B to each glass.

GAME is usually served from the side table or butler's pantry, unless the host prefers to show his skill in carving. The filled plates are placed in front of each guest from the right, and the currant jelly or fruit relish, which usually accompanies game, is passed to the left. If salad is served with game, which is customary, unless it follows with cheese as a separate course, it is sometimes prepared by the host, and should be passed as soon as game is served. Only vegetable salad should be served with game. Meat salad should not be served at dinner, and is only admissible at luncheon, when there are few meat courses. If the game plates are very hot, place small, cold plates at the left of each cover for the salad, but if the salad is served on leaves of lettuce to protect it from the heat of the plate, it will avoid the necessity of the extra plate and is better form.

Remove this course from the right of each cover, one at a time or one in each hand. If the small plate is used, take up the game plate first, then place the salad plate upon it. This is the only exception to the general rule never to pile plates one on top of the other.

Serve Burgundy.

DUCKS, BROILED

(*Season from September 1st to April 1st.*)

Method.

Singe, draw, and wipe with damp cloth, split down the back, and flatten with a cleaver; cover with 2 tbsps. olive oil or butter and ½ tsp. salt, dash pepper, 1 tbsp. lemon-juice, ½ hour. Then broil 20 m.; serve with Maître d'Hôtel Sauce No. 248 or Game Sauce No. 431.

DUCKS, ROASTED

Method.

Singe, draw, and wipe ducks, draw the heads over the backs, between the drum-sticks, rinse inside with water and lemon-juice, truss and cut off wings at second joint, sprinkle inside with salt and pepper and put 2 or 3 cranberries in each duck, spread breasts thin with butter, dust with pepper and salt, place in baking pan with 2 tbsps. water, and bake in very hot oven 20 m., basting frequently. Serve very hot with Currant Jelly Forms No. 276 and Hominy Crescents No. 339.

No. 403. **Canvas Backs, Broiled or Roasted.** *$5.25.*

Follow Method, using 3 ducks.

No. 404. **Redheads, Broiled or Roasted.** *$3.75.*

Follow Method, using 2 ducks.

No. 405. **Ruddy Ducks or Butter Balls.** *$3.75.*

Follow Method, using 6 ducks, as they are very small.

No. 406. **Blue Bills, Broad Bills, and Whistlers, Broiled or Roasted.** *$3.00.*

Follow Method, using 6 ducks.

No. 407. **Teals, Broiled or Roasted.** *$2.70.*

Follow Method, using 6 ducks.

No. 408. **GROUSE** (*2, $1.55*), **PARTRIDGES** (*3, $2.50*), **PRAIRIE CHICKENS** (*3, $2.30*), **PHEASANTS** (*2, $3.55*).

(*Season from August 1st to January 1st.*)

TO BROIL

Method.

Singe, draw, and wipe the birds, split down the back, have breasts larded, or roll them in 2 tbsps. oil or melted butter, seasoned with pepper and salt, broil 15 to 20 m., spread breasts with butter, and serve on squares of fried hominy with currant jelly.

TO DEVIL

Method.

Broil 15 m. and roll in 1 tbsp. melted butter mixed with 1 tbsp. parsley, minced, juice of 1 lemon, $\frac{1}{8}$ tsp. salt and paprica. Then sprinkle lightly with mustard, roll in fine crumbs, and bake in very hot oven 10 m.

TO SAUTÉ

Method.

Skin and remove legs and wings, flatten the breasts, roll in flour and sauté in butter until brown, place on hot dish, add 2 tbsps. of browned flour to the sauté-pan, stir until smooth, add $1\frac{1}{2}$ cs. hot stock or water, season with salt, pepper, and Kitchen Bouquet. Strain and pour around the birds.

TO ROAST

Method.

Dress and truss the birds, lard breasts or cover with slices salt pork, or spread them with butter. Put a small piece of toast, wet in sherry, inside, or a small piece of butter rolled in salt and pepper, place in baking-pan with 1 tbsp. butter and 2 of boiling water, bake 20 or 30 m., basting frequently.

Any of these birds may be boned (see No. 302), cooked, and served cold in bed of lettuce or watercress, accompanied by French Dressing No. 436 or Mayonnaise No. 437.

No. 409. Hare or Rabbit, Roasted. *75 cts.*

(*Season from September 1st to January 1st.*)

A : 1 hare or 2 rabbits, cleaned and skinned ;
B : ½ c. white or red wine, juice of one lemon, 1 onion, sliced, 1 sprig thyme or parsley ;
C : 4 slices salt pork or bacon.

Mix B, pour over A, and let it stand 5 or 6 hours, cover breasts with C, place in baking-pan, dust with pepper, salt, and flour, pour over the wine mixture, and bake ¾ of an hour, basting frequently.

No. 410. Hare or Rabbit, English Style, Roasted. *84 cts.*

A : 2 fat young rabbits, clean and stuff with 2 cs. bread-crumbs soaked in milk and mixed with ½ c. mushrooms and the livers, minced, ¼ tsp. each salt and paprica, juice and grated rind of one lemon ;
B : 1 lemon cut in two and juice ;
C : 1 c. cream ;
D : Piquante Sauce No. 152.

Rub A with B, let stand an hour, place in baking-pan, pour over C, and bake ¾ of an hour. Place on hot dish, pour over cream from pan, and serve with D in a boat.

No. 411. **Hare or Rabbit, Sautéd and Jugged.** *80 cts.*

A : 1 hare, clean, skin, and cut into pieces, 2 tbsps. butter or 2 or 3 slices bacon ;
B : 1 onion stuck with cloves, 1 lemon, sliced, 3 cs. beef-stock ;
C : 1 tbsp. butter, 3 tbsps. flour, cook until slightly brown, add 2 cs. stock from jug, 1 tbsp. mushroom catsup, ½ c. port wine, and ¼ tsp. Kitchen Bouquet.

Sauté A, add B, turn all into a jar, cover, and put in pan filled with cold water, stew 3 or 4 hours, cook C, add to hare, and serve.

No. 412. **Hare or Rabbit Fillets, Stewed.** *75 cts.*

A : 2 rabbits, skin, cut into 6 fillets, and sauté in 2 tbsps. butter, ½ an onion, 1 bay-leaf, 2 sprigs parsley, 2 of thyme, and 2 cloves ;
B : 2 tbsps. flour, browned, add 1½ cs. stock, ½ tsp. salt, dash pepper, 2 drops Tabasco sauce, and 1 tbsp. lemon-juice.

Sauté A, add B, cook 30 m., place on hot dish, strain the sauce over the fillets, and serve, or cook the rabbits in the following sauce :

A : 1 tbsp. butter, 1 tbsp. curry powder, ½ tsp. sugar, ½ tsp. salt, and 2 tbsps. flour ;
B : 1 c. hot water, 1 c. strained tomatoes, 6 raisins, seeded, ½ c. sour apple, minced ;
C : 1 c. hot cream, ¼ c. chopped olives.

Cook A until brown, add B slowly, cover rabbits, and cook until tender, then add C, and serve.

No. 413. **Partridge, with Cream Sauce, Baked.** *$2.50.*

A : 3 partridges, truss, cover breasts with thin slices bacon ;
B : 2 cs. cream.

Place A in baking-dish with 1 tbsp. butter, bake ¼ hour, basting often, remove bacon, cover with bread-crumbs, and

bake until brown, place on hot dish, add B to pan, when boiling pour over partridges, and serve.

No. 414. Partridge Fillets Suprême, Baked or Sautéd. *$2.65.*

A: Breasts from 3 partridges;
B: 3 truffles and 3 mushrooms, minced fine, 1 tbsp. butter, ½ c. consommé, ⅛ tsp. salt, dash pepper, nutmeg and cayenne, thicken with bread-crumbs;
C: 1 tbsp. butter, dust with salt and pepper and flour.

Cook B, when cool split A in two lengthwise, put in a layer of dressing, tie or skewer them together, cover with C, then with buttered paper, and bake ½ an hour, or sauté them in butter. Serve with Madeira Sauce No. 247 and Chestnut Boulettes No. 326.

No. 415. Pigeons with Mushrooms, Stewed. *90 cts.*

A: 3 pigeons dressed;
B: 1 c. bread-crumbs, 1 tbsp. suet, chopped fine, 1 egg, beaten, ¼ tsp. salt, and dash pepper;
C: 1 bay-leaf, 2 or 3 peppercorns, 2 cs. boiling water or stock;
D: 1 tbsp. butter, 2 tbsps. flour, browned, 2 cs. liquor from pan, ½ lb. fresh mushrooms, cut in pieces.

Stuff A with B, put in sauce-pan, cover with C, and stew until tender, about an hour, take out pigeons, cut them in halves, put them on a hot dish and keep warm, cook D 10 or 15 m., skim, pour over pigeons, and serve.

No. 416. Plover, Snipe, Squabs, or Woodcock, Broiled. *$1.25.*

(*Season from September 1st to May 1st.*)

A: 6 birds, larded or covered with bacon;
B: 2 tbsps. oil or melted butter, ¼ tsp. salt, and dash pepper.

Split backs of A without separating, break leg-bones, skin heads and tuck the bills in the breasts, dip in B, and broil 10 m., basting often with the butter, spread with butter, dust with salt and pepper, and serve on fried hominy, or toast dipped in melted butter.

No.417. **Plover, Snipe, Squabs, or Woodcock, Roasted.** *$1.30.*

A : 6 birds ;
B : Game Farci No. 430, or a force-meat of fresh mushrooms and a very little salt pork.

Tuck heads of A under wings, dust with pepper and salt, spread with butter, and bake 15 m., serve on toast spread with B. If the force-meat is used, chop giblets, sauté in butter with 1 slice of onion, add 1 tsp. flour, when bubbling add ¾ c. hot water, ¼ c. white wine, salt and pepper, and pour over birds.

No. 418. **Quails, Broiled.** *$1.75.*

(*Season from November 1st to January 1st.*)

A : 6 birds, split down the back ;
B : Game Farci No. 430.

Dip A in oil or melted butter seasoned with salt and pepper, broil 10 m., basting frequently, spread with butter, and serve on toast spread with B, or with pâté de foie gras.

No. 419. **Quails, Roasted.** *$1.85.*

A : 6 birds, truss and cover each one with 1 thin slice salt pork ;
B : 1 tbsp. butter, pepper and salt, dust with flour.

Place A in baking-pan with 2 tbsps. boiling water, cover and steam 15 m., remove cover and pork, cover with B, and bake 15 m., basting often. Serve on toast with Port Wine Sauce No. 256. Quails may be boned (see No. 302) and served cold on bed of watereress.

No. 420. **Quails, Stewed.** *$2.00.*

A : 6 birds, sauté until brown in 2 tbsps. butter ;
B : 2 cs. stock, ½ onion and 1 tbsp. parsley, minced, 2 tbsps. strained tomato-juice ;
C : 2 tbsps. butter and 2 tbsps. flour, browned, 1 c. mushrooms ;
D : ¼ c. sherry or claret.

Cover A with B, stew ½ hour, or until tender, place on hot dish, strain liquor from pan into C, simmer 10 m., add D, and pour over the birds.

No. 421. **Quails with Truffles, Roasted.** *$2.25.*

A : 6 birds, stuff with the livers sautéd in pork or bacon, chopped fine, add ⅛ tsp. salt, dash pepper and nutmeg, 1 truffle minced, 2 tbsps. soaked bread-crumbs ;
B : ½ c. stock, ½ c. white wine ;
C : 6 truffles cut in slices or chopped fine.

Tie slice of pork on each bird, place in baking-pan, add B, bake ½ hour, basting often, remove bacon, place birds on hot dish, skim, and strain liquor from pan, add C, pour over quails, and serve.

No. 422. **Quails, Larded with Truffles, Sautéd.** *$2.25.*

A : The breasts from 6 birds ;
B : 3 truffles, sliced ;
C : Port Wine Sauce No. 256, or Madeira Sauce No. 247.

Cut gashes in A, insert B, roll in flour, and sauté in butter until brown. Serve 2 breasts to each person, with C poured over.

No. 423. **Reed Birds, Roasted.** *$1.65.*

A : 12 birds ;
B : 12 thin, small slices of bacon or pork.

Remove feet and wings from A, skin the heads, cover each bird with B, roast on skewers before fire, or in baking-pan 10

m. Remove bacon, spread with butter, dust with pepper and salt, and serve on toast, 2 for each person.

No. 424. **Reed Birds in Sweet Potatoes, Roasted.** *80 cts.*

A : 6 birds spread with butter and dusted with salt and pepper ;
B : 3 large sweet potatoes.

Cut B in two lengthwise, scoop out the inside, place a bird in each, bake 20 m., or until potatoes are done, basting with melted butter and hot water. Serve with gravy from pan poured over.

No. 425. **Reed Birds, Sautéd.** *$1.55.*

A : 12 birds ;
B : ¼ c. stock, juice lemon, salt and pepper.

Sauté A in butter 5 m., add B, cook until done, place birds on toast, cover with sauce from pan, and serve.

No. 426. **Squirrels, Stewed.** *70 cts.*

A : 2 large gray squirrels ;
B : ¼ lb. salt pork cut in small pieces, 2 sprigs parsley, ½ onion sliced, ¼ tsp. salt, dash pepper, 2 cs. boiling water.
C : 6 ears of corn cut from cob ;
D : 3 tomatoes peeled and sliced ;
E : 1 tbsp. butter and 2 of flour browned.

Skin A, cut in small pieces, put in a saucepan, add B, boil 10 m., add C, simmer until squirrels are tender, then add D, simmer 15 m. Place squirrels on hot dish, add gravy from saucepan to E. When boiling, pour over squirrels and serve.

No. 427. **Venison, Chops or Steaks, Broiled.** *68 cts.*

(*Season, August 15th to November 1st.*)

A : 2 lbs. venison, ¾ of an inch thick, cut into 6 fillets;
B : 2 tbsps. oil or melted butter, ¼ tsp. salt, dash of cayenne and nutmeg ;

C : 1 tbsp. butter, 1 tbsp. currant jelly, 2 tbsps. Madeira, sherry, or port wine.

Dip A into B, broil 10 m., cover with C, and serve very hot.

No. 428. **Venison, Chops or Steaks, Sauted.** *65 cts.*

A : 2 lbs. venison, cut into fillets, roll in oil seasoned with salt and pepper ;
B : 1 onion, 1 carrot, sauté in butter, add 1 pt. vinegar, 1 pt. water, 2 bay-leaves, 2 sprigs thyme, 3 of parsley, 4 cloves, 6 pepper-corns ;
C : Currant Jelly Sauce No. 242, or put 1 tbsp. butter and ¼ c. port wine in pan ; when hot, pour over steaks.

Let A stand 1 hour, or immerse in B 24 hours, drain, and sauté in butter on both sides in very hot pan. Serve with C.

No. 429. **Venison, Roasted.** *$1.55.*

A : 5 lbs., or a saddle, trimmed and larded ;
B : 1 tbsp. butter, salt, and pepper ;
C : 1 onion and 1 carrot, sliced ;
D : Madeira Sauce No. 247.

Rub A with lemon-juice, cover with B, place in baking-pan over C, bake ¾ of an hour, basting constantly. Serve with B and Currant Jelly Forms No. 276.

No. 430. **Game Farci.** *8 cts.*

A : Liver of birds chopped fine ;
B : 1 tbsp. butter, dash of salt, pepper, nutmeg, and cayenne, ½ tsp. parsley and 1 tsp. chives chopped fine, 1 beaten egg, and ¼ c. soaked bread-crumbs.

Mix A with B, stuff the birds, or spread on toast under the birds.

No. 431. **Game Sauce.** *12 cts.*

A : 1 tbsp. bacon, minced, 1 onion, 1 tsp. parsley ;
B : 1½ cs. hot stock, ½ bay-leaf, liver of birds, minced, 1 tbsp. butter, ⅛ tsp. salt, and dash pepper, 3 tbsps. mushrooms, and 2 tbsps. bread-crumbs.

Cook A, add B, boil 10 m., and pour over birds.

FROM COLD COOKED GAME

No. 432. **Duck Salmi.** *$1.50.*

A : 2 cs. duck meat cut in small pieces ;
B : 2 cs. stock or duck-gravy, 1 sprig parsley, 2 cloves, and 4 pepper-corns ;
C : 1 tbsp. butter and 2 of flour, browned ;
D : 6 button-onions and 6 mushrooms sautéd in butter, 6 stoned olives, 1 lemon-peel grated, and ¼ c. Madeira.

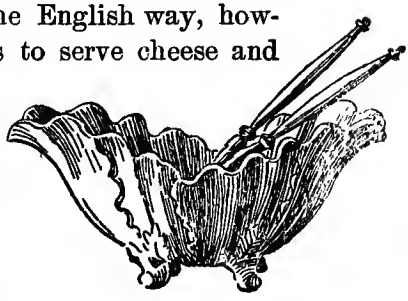
Cook B 10 m., add A, simmer 10 m., add 1½ cs. liquor from the pan to C ; when boiling, return to saucepan, add D, cook 10 m., and serve hot.

No. 433. **Grouse Salmi.** *15 cts.*

A : 2 cs. grouse meat cut in small pieces ;
B : 1 tbsp. butter, ½ onion, ½ carrot, sprig of thyme or parsley, 1 bay-leaf, 6 pepper-corns, 2 tbsps. flour ;
C : 1 c. stock, ½ c. mushroom liquor, 2 tbsps. sherry, grating of lemon-peel and nutmeg, 6 mushrooms, and 2 truffles cut in small pieces.

Cook B, add C ; when boiling, add A, simmer 25 m., and serve.

ALL salads are suitable for luncheon, but care should be taken, however, not to serve meat too often. Only vegetable salads should be served at dinner. If a French dressing is used, the host or hostess may prepare the salad on the table, but at formal dinners it is usually made in the butler's pantry, just before serving; a French dressing will not bear waiting. A vegetable salad is usually served with game and is often followed by a hot cheese course. With a heavy dinner the light salad is more desirable, and if there is no game, the salad may be served with cheese or cheese preparations. This is the English way, however, and if the hostess prefers to serve cheese and wafers after the dessert, it is perfectly proper to do so. Serve the salad as you do all of the other courses, followed by the cheese and pulled bread, or wafers. Remove this course in the same manner you have taken the others. In the next section, **Eggs and Cheese**, directions are given for clearing the table.



SALAD DRESSINGS

No. 434. **Boiled Dressing.** *10 cts.*

A : 2 tbsps. butter creamed, add ½ tsp. each salt, paprica, and mustard, ¾ c. hot milk, 1 tsp. sugar ;
B : 2 egg-yolks, slightly beaten ;
C : 3 tbsps. hot vinegar.

Stir A thoroughly and pour slowly over B, return to double boiler, stir until thick, add C, gradually, strain at once, and serve cold.

No. 435. **Cream Boiled Dressing.** *15 cts.*

A : 2 tbsps. butter, creamed, add 1 tsp. each salt and sugar, ½ tsp. each mustard and paprica or dash cayenne ;
B : 2 egg-yolks, beaten slightly ;
C : 4 tbsps. hot tarragon or plain vinegar ;
D : ¾ c. cream whipped.

Put B in double boiler, add C, slowly, beating constantly until thick, remove from fire, add A, beat thoroughly, when perfectly cold add D, and serve.

No. 436. **French Dressing.** *12 cts.*

A : 1½ tsps. salt in centre of bowl rubbed with onion, or add ½ tsp. onion-juice, cover with pepper, then, with cayenne, add 6 tbsps. oil and 2 of vinegar ;
B : Piece of ice size of an egg.

Add B to A, stir with a fork 5 m., remove B, beat until thick, and serve at once, or add seasonings to vinegar, then add oil, and stir well. The first way makes a thicker dressing and will stand better.

No. 437. **Mayonnaise Dressing.** *25 cts.*

A : 1 very cold egg-yolk in bowl rubbed with onion, yolk of 1 boiled egg ;
B : 1 c. cold olive oil, but do not let oil freeze, as it makes dressing separate ;

C : 1 tsp. salt, ¼ tsp. cayenne, ½ tsp. mustard and ½ tsp. sugar, 1 tbsp. vinegar and 1 tbsp. lemon-juice, mix thoroughly.

Add B to A, drop by drop, stirring constantly in same direction with silver fork, or use a mayonnaise mixer, which may be bought for $1.25. When thick add C, a few drops at a time ; if it curdles add slowly to another cold egg-yolk until smooth. The boiled egg-yolk may be omitted.

No. 438. **Mayonnaise Cream Dressing.** *30 cts.*

A : 1 c. Mayonnaise Dressing No. 437 and ⅓ more seasonings ;
B : ½ c. cream, whipped very stiff.

When ready to serve add B to A.

No. 439. **Mayonnaise Jelly Dressing.** *30 cts.*

A : 1 tbsp. arrowroot dissolved in ¼ c. water ;
B : ½ c. Aspic Jelly No. 208 soft, or 1 tsp. gelatine dissolved in ½ c. consommé ;
C : 1 c. Mayonnaise Dressing No. 437.

Add A to C while beating, then add B. This is used to mask meats.

No. 440. **Whipped Cream Dressing.** *15 cts.*

A : 3 tbsps. grated horseradish, 2 tbsps. lemon-juice, 1 tbsp. tarragon vinegar, 1 tsp. salt, ½ tsp. each mustard and sugar, 2 drops of Tabasco sauce or ¼ tsp. cayenne ;
B : 1 c. cream, whipped very stiff.

Mix A, when ready to serve add to B.

No. 441. **Tarragon Vinegar for Salad Dressings.** *10 cts.*

A : 1 pt. tarragon leaves, 2 or 3 pepper-corns, 2 cloves, 1 pt. good vinegar.

Fill jar with A and seal. In two or three weeks strain and press through a cloth, bottle, and seal.

No. 442. **Artichoke Salad.** *65 cts.*

A : 1 jar or can French artichoke fonds, drain, and soak in vinegar ½ an hour ;
B : Bèarnaise Sauce No. 232 very cold, or Mayonnaise Dressing No. 437.

Drain A, sprinkle with parsley and onion minced, and serve covered with B on bed of lettuce. This may be garnished with sliced truffles.

No. 443. **Asparagus Salad.** *30 cts.*

A : 3 bunches cold boiled asparagus ;
B : French Dressing No. 436.

Cover A with B and serve very cold.

No. 444. **Aspic Jelly Salad.** *58 cts.*

A : 1 pt. Aspic Jelly No. 208 ;
B : 6 artichoke fonds, 2 hard-boiled eggs cut in rings, 1 tbsp. capers, 3 tbsps. pâté de foie gras made rather soft with cream ;
C : Mayonnaise Dressing No. 437.

Line moulds with A, add B in layers, alternating with A ; when cold, serve on lettuce, garnish with C, colored green.

No. 445. **Bean Salad.** *15 cts.*

A : 2 cs. cold-cooked beans mixed with 2 tbsps. tomato catsup and covered with 1 tbsp. capers, surrounded by 1 c. celery covered with 1 tsp. chopped chives ;
B : French Dressing No. 436.

Put A on bed of endive or lettuce, cover with B, and serve ; or cover 2 cs. lima beans with dressing and serve.

No. 446. **Beet Salad Farci.** *28 cts.*

A : 6 large beets, boil and peel ;
B : 1 cucumber, 1 bunch celery, 1 tomato, 2 or 3 sprigs

parsley, ½ c. beets chopped fine, ¼ tsp. salt, dash cayenne; C: French Dressing No. 436.

Cut off ends of A, scoop out centre, leaving wall ½ inch thick, soak 2 hours in vinegar, drain, fill with B, pour over C, and serve.

No. 447. **Brunswick Salad.** *35 cts.*

A: 2 cs. celery, split sticks several times and cut into 1-inch lengths; 1 c. pickled nasturtium seeds;
B: 2 hard-boiled eggs, yolks pressed through potato-ricer, whites cut into dice, 4 cold-boiled truffles minced, 1 tsp. each parsley and chives minced fine;
C: French Dressing No. 436.

Arrange A on lettuce-leaves, garnish with B, cover with C, and serve.

No. 448. **Brussels Sprouts Salad.** *35 cts.*

A: 1 qt. cold-boiled Brussels sprouts cut in halves;
B: Anchovies, stoned olives, gherkin slices, and capers;
C: Mayonnaise Dressing No. 437.

Marinate A in French Dressing No. 436, arrange on lettuce-leaves, garnish with B, cover with C, and serve very cold.

No. 449. **Cabbage Salad.** *15 cts.*

A: 2 cs. cabbage chopped, 1 c. celery, 1 tsp. chives minced, 2 drops Tabasco sauce or 1 tbsp. tomato catsup;
B: Boiled, French or Mayonnaise dressing.

Mix A with B and serve on lettuce.

No. 450. **Cauliflower Salad.** *15 cts.*

A: 1 cold-boiled cauliflower cut in pieces, 1 tbsp. grated cheese;
B: Mayonnaise Dressing No. 437.

Arrange A on bed of watercress, cover with B.

No. 451. **Celery Salad.** *25 cts.*

A: 3 cs. celery cut into ½-inch pieces;
B: Mayonnaise Dressing No. 437.

No. 452. **Cherry Salad.** *20 cts.*

A: 2 cs. cherries, stoned, 1 c. celery cut in shreds;
B: Mayonnaise Dressing No. 437, using cherry-juice instead of vinegar and omitting onion.

Fill cherries with peanuts, pignola nuts, or English walnuts. Arrange on bed of lettuce, cover with B.

No. 453. **Chestnut Salad.** *28 cts.*

A: 2 cs. boiled chestnuts, cut into slices, cover with grated rind 1 orange;
B: Mayonnaise Dressing No. 437;
C: Peeled orange cut into slices.

Cover A with B, garnish with C, and serve on bed of lettuce.

No. 454. **Chicken Salad.** *50 cts.*

A: 1½ cs. cold-boiled chicken white meat, marinate ½ an hour in French Dressing No. 436, 1½ cs. celery cut in dice;
B: Mayonnaise Dressing No. 437 and a garnish of capers, stoned olives, beets, cold-boiled eggs, and sweet red peppers or pimentos.

Mix A with ⅔ of the dressing in B, arrange on bed of lettuce, and cover with B.

No. 455. **Chiffonade Salad.** *15 cts.*

A: 1 c. each lettuce, celery, chicory, or endive, cut in shreds, and 1 tbsp. each beets, pepper-grass, tarragon, onion, chives, parsley, green pepper or sweet red pepper, all chopped fine; grape-fruit pulp and fresh tomatoes may be added;
B: French Dressing No. 436.

Mix A with B and serve.

No. 456. **Cucumber Salad, Whole or Farci.** *40 cts.*

A: 3 cucumbers, peel and cut into halves lengthwise;
B: 1½ cs. sweet-breads mixed with Cream Dressing No.

435, or oysters and celery mixed with Mayonnaise Dressing No. 437.

Scoop out seeds from A, fill with B, serve on lettuce, or leave A whole and slice nearly through and serve cold, covered with French Dressing No. 436, and serve with broiled or fried fish.

No. 457. Cucumber Jelly Salad. *20 cts.*

A: 2 cucumbers, peel and cut in slices, add 1 slice of onion, ½ tsp. salt, dash pepper, 1 pt. cold water;
B: 1 tbsp. gelatine dissolved in warm water;
C: Fresh cucumber cut in slices;
D: French Dressing No. 436.

Simmer A until cucumbers are soft, add B, strain, line a mould with C, pour in the jelly slowly; when cold and firm, serve on bed of lettuce with D.

This may be prepared when cucumbers are cheap, and canned, melted, and remoulded when ready for use.

No. 458. Crab Salad. *55 cts.*

A: 2 cs. boiled crab meat from about 6 crabs boiled 20 m.;
B: Mayonnaise Dressing No. 437.

Mix B with A and serve on lettuce, or serve in shells.

No. 459. Daisy Salad. *20 cts.*

A: 6 small, flat moulds of Aspic Jelly No. 208, or 6 artichoke fonds;
B: 6 hard-boiled eggs, whites cut lengthwise into thin strips, yolks put through a potato-ricer;
C: Mayonnaise Dressing No. 437.

Arrange A on plates in centre of bed of lettuce cut with scissors into strips. Cover moulds or fonds with C, then with yolks of B; arrange whites in form of petals, and serve one to each person.

No. 460. **Egg Salad.** *30 cts.*

A: 6 cold, hard-boiled egg-yolks, mash with 2 tbsps. chopped chicken, veal, lamb, or tongue, 1 tbsp. melted butter, 2 tbsps. cream, ¼ tsp. salt, dash cayenne;
B: Whites of eggs cut in rings, 12 nasturtium blossoms;
C: French Dressing No. 436.

Make A into small balls, pile them in centre of bed of white leaves of lettuce, pour over C, garnish with B, and serve.

No. 461. **Italian Salad.** *25 cts.*

A: 2 cs. cold boiled potatoes, ½ c. cold boiled beets, 3 gherkins, 3 anchovies, all cut in dice, and French Dressing No. 436;
B: Aspic Jelly No. 208.

Serve A in a ring of B.

No. 462. **Lettuce, Endive Escarole, or Water-cress.** *10 cts.*

Mix with French Dressing No. 436 and sprinkle with pepper-grass.

No. 463. **Liver Salad.** *20 cts.*

A: 1 c. cold boiled liver, marinate ½ an hour in French Dressing No. 436, 2 cs. celery or cabbage, all cut in dice;
B: Mayonnaise Dressing No. 437 or Boiled Dressing No. 434.

Mix and serve on lettuce and garnish with olives.

No. 464. **Lobster Salad.** *80 cts.*

A: 3 cs. cold boiled lobster, or use ½ celery, cut into dice, marinate in French Dressing No. 436 half an hour;
B: Mayonnaise Dressing No. 437.

Mix A with two-thirds of B, dry and pound coral, mix with remainder of dressing, spread over the top, and garnish with the claws. Serve on bed of white lettuce. Or

A: 2 boiled lobsters cut in rather large pieces;
B: 3 hard-boiled egg-yolks chopped fine, 1 tsp. each

onion and parsley, minced fine, 1 tsp. each tarragon vinegar and Worcestershire sauce;
C: French Dressing No 436.

Arrange A on lettuce, cover with B, pour over C, garnish with egg-whites and chopped olives.

No. 465. **Macedoine Salad.** *15 cts.*

A: 3 cs. cold boiled potatoes, string beans, green peas, carrots, celery, and beets, all cut into dice. Mix with French Dressing No. 436;
B: Aspic Jelly No. 208.

Mix A and serve in a ring of B on lettuce.

No. 466. **Manhattan Salad.** *35 cts.*

A: 1 c. each of chicken, celery, and apple, marinate ½ an hour in lemon-juice, oil, salt, and pepper, mix with Mayonnaise Cream Dressing No. 438;
B: 2 hard-boiled eggs, whites chopped and yolks pressed through potato-ricer, 1 doz. walnut meats, 1 peeled orange or grape fruit in quarter sections.

Serve A on lettuce-leaves, garnish with B.

No. 467. **Oyster Salad.** *55 cts.*

A: 1 qt. oysters, parboil in their own liquor with 1 tbsp. vinegar 2 m. and cut into small pieces, rejecting the hard muscles, marinate ½ an hour in French Dressing No. 436;
B: 2 hard-boiled eggs.

Serve A on bed of lettuce, garnish with B and serve with 2 cucumbers cut into quarters lengthwise and covered with Mayonnaise Cream Dressing No. 438, or mix oysters with 1 c. celery and serve with Tartare Sauce No. 159. Or

A: 1 qt. oysters washed thoroughly;
B: ½ tsp. each salt, whole spice and pepper-corns, 1 blade of mace, and ½ c. cider vinegar.

Heat and skim oyster liquor, add B, when boiling add A, boil until edges curl, cool, drain, and serve on bed of lettuce

with or without dressing. This may be made in large quantities and canned.

No. 468. **Onion Salad.** *5 cts.*

A : 3 or 4 Bermuda onions, peel and cut into thin slices, cover with 1 tbsp. sugar and 1 tsp. salt and 1 pt. ice water for three hours;
B : French Dressing No. 436, omit oil, using all vinegar.

Drain A and serve ice cold, covered with B.

No. 469. **Potato Salad.** *10 cts.*

A : 3 cs. cold boiled potatoes cut into dice, balls, or thin slices, marinate ½ an hour in French Dressing No. 436 and 2 tbsps. more of vinegar ;
B : Boiled Dressing No. 434 and 1 tbsp. each chives and parsley, minced, or Mayonnaise Dressing No. 437; garnish with 2 hard-boiled eggs and 6 stoned olives.

Mix A with B and serve on lettuce.

No. 470. **Rice Salad.** *10 cts.*

A : 2 cs. hot-boiled rice, ½ tsp. each salt and paprica ;
B : Mayonnaise Jelly Dressing No. 439, colored pale green ;
C : ½ c. each celery, beets, carrots, asparagus, and green peas, mixed with French Dressing No. 436.

Grease border mould with oil or butter, pour in A ; when cold turn out on bed of lettuce, cover with B, fill centre with C, and serve very cold. To boil rice see No. 371.

No. 471. **Sardine Salad.** *25 cts.*

A : 12 boneless sardines, scald, drain, and put on ice for an hour ;
B : French Dressing No. 436, 2 hard-boiled eggs cut in slices, 6 stoned olives, and 3 gherkins, diced.

Cover A with B. Serve on lettuce.

No. 472. **Salmon Salad Moulds.** *25 cts.*

A : 2 cs. cold boiled salmon, 1 tbsp. lemon-juice, 1 tsp. parsley, minced, 2 drops Tabasco sauce ; mix with Boiled Dressing No. 434 and 1 tbsp. granulated gelatine dissolved ;
B : Cucumber Sauce No. 155.

Mix A thoroughly, fill small moulds, place on ice for two or three hours, turn out on lettuce, and serve with B.

No. 473. **Scallop Salad.** *35 cts.*

A : 1 pt. scallops, soak in salted water 1 hour, drain and boil 5m. in acidulated boiling water, plunge in ice-water, cut in thin slices, 1 c. celery and French Dressing No. 436, or Mayonnaise Dressing No. 437 ;
B : 1 tbsp. each chives, tarragon, gherkins, and olives, chopped fine, or capers, boiled eggs, and beets.

Mix A thoroughly, garnish with B, and serve.

No. 474. **Shad-roe Salad.** *25 cts.*

A : 1 pair roe, boil ½ hour in salted, acidulated water, plunge in ice-water, drain, skin, and cut into thin slices with silver knife, add French Dressing No. 436, or Mayonnaise Dressing No. 437 ;
B : 1 cucumber cut in cubes, 1 tsp. chives, minced.

Mix A, garnish with B, and serve on lettuce.

No. 475. **Shrimp Salad.** *50 cts.*

A : 1 qt. shrimps, marinate ½ hour in French Dressing No. 436, mix with Mayonnaise Dressing No. 437 ;
B : 2 hard-boiled eggs, 1 lemon sliced, 6 Pim Olas. These are olives stuffed with sweet red pepper, and may be bought for sixty cents a jar.

Serve A on water-cress and garnish with B.

No. 476. **Spinach Salad.** *25 cts.*

A : 1 peck spinach, boil, season, and mould in 6 claret-glasses ;
B : 6 pieces cold-boiled ham or tongue ;
C : French Dressing No. 436.

Put B on lettuce-leaves, turn out one of A on each, cover with C, and garnish with cold-boiled eggs cut in fancy shapes.

No. 477. **String-bean Salad.** *18 cts.*

A : 1 qt. string-beans, boil and drain, marinate in cold, spiced vinegar 1 hour ;
B : Mayonnaise Dressing No. 437.

Drain A, cover with B, and serve on lettuce.

No. 478. **Sweetbread Salad.** *90 cts.*

A : 1 lb. blanched sweetbreads, cut into small pieces or left in individual pieces ;
B : 2 small cucumbers cut into quarters and sliced, or 1 c. celery, diced ;
C : Mayonnaise Cream Dressing No. 438 ; or
D : Mayonnaise Jelly Dressing No. 439.

Mix A with B, cover with C, or if large pieces cover with D. Serve on lettuce and garnish with sliced truffles.

No. 479. **Tomato Salad Farci.** *10 cts.*

Method.

Scald 6 tomatoes, skin, and place on ice for 2 or 3 hours, scoop out the inside, dust with pepper, salt, cayenne, or paprica, and fill with any of the following salads : Cabbage, celery, chicken, cucumbers, halibut, scallops, shrimps, sweetbreads, or water-cress, or fill tomatoes with cream whipped very stiff, mixed with lemon-juice and cucumbers or English walnuts. Garnish with sprinkling of green pepper, tarragon, or chives minced very fine.

When tomatoes are in season they may be canned whole by

the following method: Select small, firm, perfectly fresh tomatoes, wash but do not peel, put them in glass jars with covers porcelain lined and cone-shaped like inverted cups. Place jars in the oven until both tomatoes and jars are very hot, fill each jar with boiling water, put on tops, and seal at once. When ready to use, the skin will peel off easily, and they will be firm and fresh.

No. 480. **Tomato Salad Moulds, Frozen.** *15 cts.*

A: 1 can tomatoes, ¼ tsp. each paprica, cloves, sugar, and 1 tsp. lemon-juice;
B: Mayonnaise Jelly No. 439.

Strain A into moulds, freeze, and serve covered with B.

No. 481. **Tomato Jelly Salad.** *10 cts.*

A: ½ can tomatoes, 2 cloves, ½ bay-leaf, ½ tsp. each salt and paprica, 1 tsp. granulated gelatine dissolved in ½ c. water;
B: Celery Salad No. 451.

Boil A 15 m., strain into a border-mould, or tomato-shaped individual moulds; when cold, turn out on lettuce, garnish with C, and serve.

No. 482. **Vegetable Salad in Jelly.** *25 cts.*

A: 2½ cs. cold boiled vegetables cut in dice or fancy shapes;
B: 1 c. water, ¼ c. sugar, cook until boiling, add ¼ box gelatine soaked in ½ c. water.

Put A in small moulds, pour in B; when cold and firm serve on lettuce-leaves with spoonful of green mayonnaise on each.

No. 483. **Vegetable Oyster Salad.** *20 cts.*

A: 2 or 3 bunches oyster-plant or salsify, cover with boiling water seasoned with salt, vinegar, parsley, onion, and bay-leaf;

B : Mayonnaise Dressing No. 437, or French Dressing No. 436.

Boil A until tender, cut in small pieces, marinate ½ an hour, when cold serve on water-cress, cover with B, garnish with chopped parsley and trimmed radishes.

No. 484. **Violet Salad.** *90 cts.*

A : 2 tbsps. celery heart, 1 tbsp. parsley, 1 tsp. chives all minced fine ;
B : 2 doz. fresh violet petals, 1 tbsp. white or red wine, and French Dressing No. 436 ;
C : 2 heads of white endive or chicory.

Mix A with B, pour over C, garnish with fresh violets, and serve.

No. 485. **Waldorf Salad.** *45 cts.*

A : 2 cs. celery, cut fine, 1 doz. walnut meats, blanched and chopped fine, grated rind 1 orange ;
B : 6 slices tart apple, ¼ inch thick, peeled and cored, or 6 fine red apples with inside scooped out, making cups of them, or 1 c. apples cut in dice ;
C : Mayonnaise Jelly No. 439 ; or
D : Mayonnaise Dressing No. 437.

Mix A with two-thirds of C, color remainder of C pale green, cover slices of apple, lay them on white lettuce leaves, pile A in a pyramid ; or fill the apple cups with A mixed with D, or mix with the apple and cover with D.

No. 486. **Water-cress and Apple Salad.** *15 cts.*

A : 2 bunches water-cress, crisp and dry, 1 c. sour apples, cut in thin slices ;
B : French Dressing No. 436.

Cover A with B and serve with roast duck.

No. 487. **Yellow Egg Tomato Salad.** *10 cts.*

A : 1 qt. small yellow egg tomatoes, scald, peel, and put on ice ;
B : Mayonnaise Dressing No. 437.

Pile A on dish of green lettuce, cover with B, and garnish with slices of cucumber.

FRUIT SALADS

Method.

Cover tart apples and celery cut into dice with lemon-juice to keep from discoloring. Mix with dressing and serve at once. For all fruit salads, omit onion in dressings and use lemon-juice instead of vinegar.

No. 488. **Apple Salad.** *12 cts.*

A : 2 cs. tart apples, 1 c. celery, French Dressing No. 436.

Mix A and serve on lettuce.

No. 489. **Apple, Celery, and English Walnut or Chestnut Salad.** *20 cts.*

A : 1½ cs. apples, 1 c. celery, ½ c. English walnuts or boiled chestnuts cut in slices, Cream Mayonnaise Dressing No. 438.

Mix A, serve on pepper-grass, water-cress, or lettuce.

No. 490. **Apple and Grape Fruit Salad.** *25 cts.*

A : 2 cs. apples, pulp 1 grape fruit broken into small pieces, French Dressing No. 436.

Mix A and serve on lettuce, garnish with white grapes and pignolia nuts.

No. 491. **Grape Fruit Salad.** *25 cts.*

A : 2 large grape fruit, peel and cut into quarters, 1 c. English walnuts ;
B : French Dressing No. 436 or Mayonnaise Dressing No. 437.

Arrange A on lettuce, cover with B, garnish with Malaga grapes.

No. 492. **Orange Salad.** *30 cts.*

A : 3 large sour oranges, peel and cut into pieces ;
B : 1 tbsp. each chevril, tarragon leaves, tarragon vinegar, olive oil, and brandy.

Arrange A on bed of pepper-grass, pour over B, set on ice for 1 hour, and serve with wild duck.

No. 493. **Pineapple and Celery.** *30 cts.*

A : 2 cs. shredded pineapple, 1 c. celery, 1 pimento or sweet red pepper, cut into dice, mix with Mayonnaise Cream Dressing No. 438.

Serve ice cold on lettuce, garnish with nut-meats, or serve in cups made of apples peeled and scooped out. See No. 485.

Eggs or cheese dishes, hot or cold, are often used as entrées at luncheons, and eggs are usually served as a separate course. A delicious friend of a cream cheese is a currant preserve put up in tiny glass jars, made in France, and called after the name of the place, Bar le Duc. These jars are always passed on a tray, following the cheese, each guest taking a teaspoonful. Of course this should not be served with hot-cheese mixtures, which are sometimes served at dinners and luncheons, but the Bar le Duc and cream cheese are suitable for both dinners and luncheons. Pulled bread, toasted wafers, croûton or bread-sticks are always served with this course.

To clear the table for dessert, everything in front of each guest, except the glasses, should be removed; then take everything else from the table, leaving only the nuts and bon-bons, the decorations and illuminations. If there are any crumbs, take a crumb-scraper or napkin and quietly dust every vestige into a plate. This is rarely necessary at a formal meal, and should be avoided if possible. If it is the informal meal remove platters and large dishes first, then the carving or tray napkin, if one be used, fold over from the ends and take up carefully, then proceed as for the formal dinner. Fill goblets with water and pour wine. When everything is in readiness bring in the dessert.

EGGS

No. 494. **Anchovy Eggs.** *22 cts.*

A : 6 hard-boiled eggs, cut into halves, mash yolks with 1 tbsp. each melted butter, anchovy paste, and chopped ham, add ¼ tsp. paprica ;
B : Caper Sauce No. 287.

Fill whites with yolk mixture, press together, and serve with B poured over ; or serve cold with French Dressing No. 436.

No. 495. **Eggs, with Asparagus Tips.** *23 cts.*

A : 6 eggs, poach in small muffin rings ;
B : White Sauce No. 229, made with cream.
C : 1 c. asparagus tips 1 inch long.

Pour B over round slices of toast or into ramekin dishes, add A, arrange C around edge, and serve very hot, or put thin slices of broiled ham under the eggs, omit B, and cover eggs with Butter Sauce No. 234.

No. 496. **Eggs Curried with Green Peas.** *12 cts.*

A : 6 hard boiled eggs, cut in qnarters lengthwise ;
B : Curry Sance No. 243 ;
C : Purée of Green Peas No. 336.

Cover A with B, surround C, and serve.

No. 497. **Egg Croquettes.** *23 cts.*

A : 6 hard-boiled eggs cut in halves ;
B : 1 tbsp. melted butter, ½ c. ham minced fine, 1 tsp. parsley, ½ tsp. onion-jnice, ⅛ tsp. salt and dash cayenne ;
C : Hollandaise Sauce No. 245.

Mash yolks smooth with B, fill whites, dip edges in beaten egg, press together, crumb, egg and crumb, fry in hot fat, and serve with C.

No. 498. **Eggs au Gratin.** *14 cts.*

A : 6 hard-boiled eggs cut in halves, mix yolks with 1 tbsp. melted butter, ¼ tsp. salt, dash cayenne, ½ tsp. onion-juice, 1 tsp. parsley ;
B : White Sauce No. 229, made with cream ;
C : 2 tbsps. grated cheese.

Fill whites with yolk mixture, place in shallow dish, small end down, cover with B, sprinkle with C, and brown in the oven.

No. 499. **Egg in Rolls.** *25 cts.*

A : 6 small French rolls, scrape out inside, leaving cups, brush with melted butter, put in oven until hot ;
B : 6 eggs, slightly beaten, ½ c. cream, 2 tbsps. grated cheese, ¼ tsp. each salt, paprica, and mustard ; or,
C : 6 hard-boiled eggs, chopped and mixed with White Sauce No. 229.

Fill A with B or C, put in oven until eggs are cooked. Serve at once.

No. 500. **Eggs, Scalloped with Cheese.** *22 cts.*

A : 6 cold boiled eggs, cut in slices, 1 c. grated cheese ;
B : White Sauce No. 229, using 1 tbsp. less flour, add 1 tsp. mustard.

Put A in buttered baking-dish in layers, add B, cover with browned crumbs and bake 15 m.

No. 501. **Eggs on Toast.** *20 cts.*

A : 6 hard-boiled eggs, whites chopped, yolks mashed smooth, with ¼ tsp. each salt, paprica, and mustard, 1 tsp. lemon-juice ;
B : White Sauce No. 229, made with cream.

Mix whites with C, cover 6 round slices toast, sprinkle with yolks pressed through potato-ricer.

No. 502. **Omelettes.** *15 to 50 cts.*

To Sauté.

A : 3 eggs, beaten until thick and foamy, add ¼ tsp. salt, dash pepper, 1 tsp. butter, or beat 3 egg-yolks until light, add 2 tbsps. cream, ¼ tsp. salt, and dash pepper; beat whites very stiff and fold in.

Turn A into clean, smooth, hot pan—a pan should be kept for this purpose only—with 1 tsp. boiling butter, shake gently and draw eggs from side of pan so that they will all cook evenly, cut across top when golden-brown, fold over, and serve. Make 2 or 3 omelettes for 6 people.

With Cheese: Add 2 tbsps. grated cheese before folding.

With Chicken-livers: Add 3 livers, boiled and cut in small pieces, and mixed with sauce made of 1 tbsp. butter, browned with 1 of flour, ½ c. liver gravy, dash salt and pepper. Fold in.

With Kidneys: 1 c. kidney, sliced and sautéd 5 m. in 1 tbsp. butter; mix with sauce made of 1 tbsp. flour, browned, 1 of vinegar, 1 of chopped parsley, ½ c. stock. Fold in.

With Fine Herbs: 1 tsp. onion, minced and sautéd in 1 tbsp. butter, add 2 or 3 mushrooms, and 2 truffles, chopped, dash salt and pepper, 1 tbsp. parsley, minced, and 2 tbsps. cream. Fold in.

With Oysters: 1 c. oysters, parboil, drain, and chop fine, rejecting hard muscles, mix with ½ c. cream and 1 egg-yolk, season with dash salt, pepper, and nutmeg.

To Bake.

A : 7 eggs, well beaten;
B : 1 tbsp. butter, 1 tbsp. flour, ½ tsp. salt, 2 cs. boiling milk.

Boil B 1 m., add slowly to A, pour into buttered earthen dish and bake 20 m. Serve at once.

CHEESE

No. 503. **Cheese Boulettes, Hot.** *15 cts.*

A : 1½ cs. dairy cheese, 1 tbsp. flour, ¼ tsp. salt, dash cayenne, 1 tsp. Parmesan cheese ;
B : 3 egg-whites, beaten very stiff.

Mix A, fold in B, form into small balls, roll in fine bread-crumbs, fry in hot fat.

No. 504. **Cheese, Creamed, Cold.** *20 cts.*

A : ½ of a Philadelphia cream-cheese, ¼ lb. Rochefort, dash salt and cayenne, and enough thick cream or sherry to make soft and smooth.

Press A through potato-ricer in centre of glass dish, or mould in fancy shapes. Serve with Pulled Bread No. 734.

No. 505. **Cream-cheese Balls, Cold.** *15 cts.*

A : Cream cheese (Neufchatel or Philadelphia), 1 tbsp. chives and 1 of parsley, minced.

Roll A into small balls. Serve in centre of lettuce-salad, garnish with radishes cut in slices or strips. These may be delicately colored with coloring-paste, the chives and parsley omitted, and served with Bar le Duc.

No. 506. **Cheese Charlottes, Cold.** *25 cts.*

A : ½ of a Philadelphia cream-cheese, 1 tbsp. Rochefort, mash until smooth, add ¼ tsp. salt, 1 c. whipped cream, and 2 tsps. dissolved gelatine ;
B : 6 Swedish Timbale Cases No. 224.

Fill B with A, sprinkle with Parmesan. When perfectly cold serve with Bar le Duc and pulled bread.

No. 507. **Cheese Croquettes, Hot.** *16 cts.*

A : 1 c. dairy cheese cut in dice, 1 tbsp. Parmesan ;
B : 3 tbsps. butter, 4 tbsps. flour, cook until smooth, add ¾ c. milk, ⅛ tsp. salt, dash cayenne, ½ tsp. mustard ;
C : 2 egg-yolks.

Cook B, add A, when melted add C, stir and spread in shallow pans. When cold, cut in oblong squares or crescents ; crumb, egg and crumb and fry in hot fat, drain on brown paper, and serve. 1 chopped truffle may be added to the mixture if desired.

No. 508. **Cheese, in Croustades.** *12 cts.*

A : 4 tbsps. grated cheese, 2 tbsps. butter, 3 tbsps. cream or milk, ¼ tsp. each paprica, mustard, and salt ;
B : 6 heart-shaped croustades (see Bread Croustades No. 222).

Fill B with A, and brown in oven ; or fit on cover of bread, egg and crumb and fry in hot fat.

No. 509. **Cheese, Deviled, Cold.** *17 cts.*

A : ½ lb. rich dairy cheese, cream with 1 tbsp. butter until very light, add 2 tbsps. vinegar, dash cayenne, 1 tsp. sugar, 1 tsp. mustard, 1 tsp. Worcestershire Sauce.

Beat A until light, spread on hot, toasted crackers, and serve at once.

No. 510. **Cheese, Scalloped, Hot.** *25 cts.*

A : ¾ lb. dairy-cheese cut in thin slices ;
B : 2 eggs, beaten, ½ tsp. each salt and mustard, dash cayenne, 1 tbsp. butter, and 1 c. cream ;
C : Bread-slices, buttered and cut into large cubes.

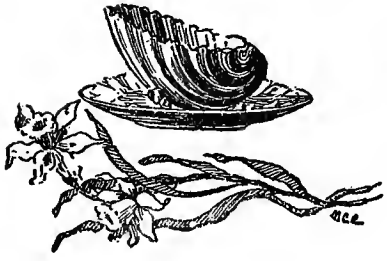
Line baking-dish with C, add A, mixed with B ; bake ½ an hour and serve at once.

No. 511. **Cheese Soufflé, Hot.** *17 cts.*

A : 1 c. grated cheese, 1 c. hot milk or cream, 1 tbsp. butter, 3 egg-yolks, beaten, ½ c. soft bread-crumbs, ½ tsp. salt, dash cayenne ;
B : Whites, beaten very stiff.

Cook A 3 m., fold in B, fill soufflé dishes, bake in moderate oven about 15 m.

THIS department should include the three following sections, as a dish from any one of the three would be a sufficient dessert for the ordinary dinner or luncheon. At the formal dinner a hot dessert may be followed by a frozen cream or ice, but the dinner or luncheon is quite long enough with one dessert. The cold desserts, which are more acceptable, usually, may be accompanied by cakes of the daintiest kind, though this is almost superfluous, and it is in quite as good taste to leave them out. Dessert at formal dinners is either served from the butler's pantry or is placed on the table before the hostess, and afterward passed. Forks should be used whenever it is possible, always with frozen pudding or cream. Dessert plates should be small and choice. The proper fork and spoon for dessert should be placed at the right and left just before the course is served. When at an informal dinner every one has finished, remove the platter or dish first, if it has been served by the hostess, then remove the plates from the right just as you have all the others. If cheese has not been in the menu it may now be served with wafers. Now serve coffee and place the finger bowls according to directions in Coffees and Cordials.



COLD DESSERTS

No. 512. **Bavarian Cream.** *30 to 50 cts.*

A : 2 cs. milk or thin cream ;
B : ¼ box or 1 tbsp. granulated gelatine, dissolved in ½ c. cold water ;
C : 2 egg-yolks, slightly beaten, ½ c. sugar, dash salt ;
D : 1 c. cream whipped very stiff, egg-whites beaten stiff.

Scald A, pour slowly over C, return to double boiler, add B, stir until mixture coats the spoon, strain this custard, and when cold add D and flavoring, fill moulds, and leave on ice 3 hours. Serve with Boiled Custard No. 585, whipped cream, or canned fruit.

With Almonds or Hazel-nuts: 1 c. almonds or hazel-nuts, pound fine, brown slightly, add to custard with ½ tsp. each of almond extract and rose water, or add nuts to A, simmer 25 m., and strain ; this gives the flavor of nuts without the thickness.

With Bananas: Peel and mash 4 bananas, add juice of 1 orange, press through a sieve and add to custard ; this may be moulded in alternate layers with rum jelly.

With Chocolate: Add ½ c. grated chocolate and small stick cinnamon to A, and flavor with 1 tsp. vanilla.

With Coffee: Add ½ c. very strong coffee to A, and use a trifle more gelatine.

With Macaroons: Add 1 c. pounded macaroons, use less gelatine; line mould with macaroons, lady-fingers and candied cherries.

With Pineapple or Strawberries: Add 1 c. pineapple pulp and juice of half a lemon, or 1 c. strawberries mashed and a little more sugar to custard.

No. 513. **Charlotte Russe.** *25 to 40 cts.*

A : 1 pt. cream, whipped very stiff, ½ c. powdered sugar, whites of 3 eggs, beaten very stiff, and flavoring.

Line a mould with lady-fingers or sponge-cake, fill with A, and place on ice 1 hour.

With Brandy: Flavor A with 1 tbsp. brandy, 1 tsp. sherry, and 1 of vanilla.

With Caramel: Use caramel sugar instead of powdered sugar.

With Coffee: Add ¼ c. very strong black coffee to A.

With French Fruit: Add ½ doz. marshmallows, chopped fine, 1 doz. chopped raisins, ½ doz. blanched almonds, ½ doz. English walnut meats, 1 tbsp. each citron, candied cherries, candied orange peel and angelica, add ½ tsp. each bitter almond, and vanilla, and 1 tsp. brandy to A.

With Macaroons: Add 1 c. finely pounded macaroons, 1 tsp. vanilla, and ½ tsp. bitter almond to A.

With Maraschino: Add 1 c. Maraschino cherries, and 2 tbsps. of the liquor to A.

With Pineapple or Strawberries: Add 1 c. pineapple pulp and juice and grated rind of half a lemon, or 2 cs. whole strawberries and more sugar to A.

With Violets: Add grated rind of 1 orange, 1 tbsp. Crême Yvette cordial, ½ tsp. rose extract to A, color violet with Burnett's coloring-paste, and garnish with fresh violets.

No. 514. **Cabinet Pudding.** *40 cts.*

A : Boiled Custard No. 585, add 1 tbsp. gelatine dissolved, 1 tbsp. brandy or sherry, 1 tsp. vanilla ;
B : ½ c. candied cherries, ¼ c. each of angelica, orange peel, and shredded almonds, or currants and raisins ;

C : ¼ lb. lady-fingers or stale sponge-cake slices and macaroons.

Line a mould in layers with B, then with A, slightly cool, then with C, add remainder of A. Serve very cold, garnished with candied cherries or currant jelly and with Whipped Cream Sauce No. 597.

No. 515. **Caramel Custard.** *10 cts.*

A : 2 cs. boiling milk, add to 3 eggs slightly beaten with ¼ c. sugar browned in a sauce-pan, dash salt, ½ tsp. butter, 1 tsp. vanilla ;

B : Caramel Sauce No. 586.

Fill moulds with A, bake in pan of hot water until firm, when cold turn out on plates and serve with B.

No. 516. **Chestnuts with Coffee Sauce.** *30 cts.*

A : 1 qt. chestnuts blanched, ½ c. sugar, 1 c. water, 3-inch stick cinnamon ;

B : ¼ c. strong, black, hot coffee, poured over 2 beaten eggs.

Cook A until tender, add B, and serve when cold.

No. 517. **Chestnut Cream.** *24 cts.*

A : 1 pt. boiled chestnuts, mashed smooth, with grated rind of 1 lemon, add to Boiled Custard No. 585, and 1 tsp. lemon-juice and grating of nutmeg ;

B : ½ c. cream, whipped stiff.

Mix A, turn into sherbet-glasses ; when cold, cover with B and serve.

No. 518. **Chestnuts, with Whipped Cream.** *40 cts.*

A : 1 qt. chestnuts, boiled and mashed, 3 tbsps. powdered sugar, dash salt, 3 tbsps. cream, 1 tsp. vanilla, 4 tbsps. sherry ;

B : 1 c. cream, whipped stiff, 2 tbsps. powdered sugar, 2 of Maraschino or sherry, and ½ tsp. vanilla.

Press A into a border-mould ; when cold, turn out, garnish with candied fruit, fill centre with B, and serve.

No. 519. **Cherry Tapioca.** *18 cts.*

A : 1 c. pearl tapioca, soak in 2 cs. cold water until water is absorbed ;
B : 1 pt. canned cherries ;
C : Whipped Cream Sauce No. 597.

Cook A with syrup from B ½ an hour, add cherries, turn into mould ; when cold serve with C.

No. 520. **Cocoanut Timbales.** *15 cts.*

A : 1 pt. milk, 3 tbsps. powdered sugar, 3 tbsps. cornstarch dissolved in cold milk, ⅛ tsp. salt ;
B : 1 c. cocoanut, whites of 3 eggs, beaten stiff ;
C : Boiled Custard No. 585.

Boil A 10 m., add B, turn into moulds ; when cold, serve with C.

No. 521. **Date Soufflé.** *18 cts.*

A : ½ lb. dates, stoned, chopped, and cooked in ½ c. boiling water ;
B : 5 egg-whites, beaten stiff, ¼ c. sugar, 1 tbsp. lemon-juice, and dash salt ;
C : Boiled Custard No. 585, or whipped cream.

Mash A until smooth, add B, pour in buttered dish, bake 25 m., and serve cold with C.

No. 522. **Fruit Charlotte.** *12 cts.*

A : ⅓ box gelatine soaked and dissolved in 1 c. water ;
B : 1 c. apple-pulp, juice of 1 lemon, or orange-pulp and juice, or peach-pulp and 1 tsp. bitter almond extract, or bananas and lemon-juice, and ¾ c. sugar ;
C : 1 c. cream whipped, or whites of 3 eggs beaten very stiff ;
D : Boiled Custard No. 585.

Add A to B, when cool add C, turn into moulds, and serve with D.

No. 523. **Fruit Macedoine.** *70 cts.*

A : ½ c. orange-juice, ¼ c. sherry, 2 tbsps. Maraschino or rum, 4 tbsps. powdered sugar ;
B : 4 oranges, ½ lb. Malaga grapes, 3 bananas, 1 grape-fruit arranged in layers and small squares wine jelly ; or

A : 2 oranges, 1 grape-fruit, 2 tart apples cut in dice, ½ can imported brandied cherries, same of Weisbaden strawberries or fresh strawberries ;
B : 2 tbsps. each rum, Maraschino, and powdered sugar.

Add A to B and serve very cold. A very pretty way is to serve this on a foundation of Lemon Ice No. 639.

No. 524. **Jellies.** *15 to 60 cts.*

A : ½ box gelatine soaked in ½ cup cold water ;
B : 1 c. sugar, 2 cs. boiling water.

Cook B to a syrup, add A and flavoring, strain through cloth into wet moulds.

With Lemons: Add juice of 3 lemons and grated rind of 1 to A. Serve with Boiled Custard No. 585.

With Oranges: Add 1 c. orange-juice and juice of 1 lemon to A.

With Wine: Add juice of 1 orange and 1 lemon, 2 tbsps. of brandy, 1 tbsp. Maraschino, and ½ c. sherry or rum, or omit brandy, Maraschino, sherry, or rum, and add 1 c. champagne or sauterne when cold. Stir in beaten white and crushed shell of 1 egg ; when boiling, skim and strain. This may be moulded in champagne-glasses, leaving ½-inch space at the top ; fill this with the whip from cream mixed with beaten white of 1 egg, and serve in the glasses.

Russian Jelly is made by adding whites of eggs to plain jelly and beating until cold with Dover egg-beater.

No. 525. **Prune Jelly.** *23 cts.*

A : ½ c. prunes stewed with ½ c. sugar ;
B : ⅓ box gelatine, dissolved in ½ c. cold water, juice 1 lemon, 2 tbsps. sherry, and dash salt ;
C : 1 doz English walnut meats ;
D : Boiled Custard No. 585.

When cold remove stones from A, add 2 cs. of the liquor to B, pour in a mould ; when partly set add the prunes and C ; when cold turn out and serve with D.

No. 526. **Sago Jelly.** *20 cts.*

A : ½ c. sago, ½ stick cinnamon, boil until clear, and thick, add ½ c. citron, shredded fine, ½ c. almonds chopped fine, ½ c. red raspberry jelly, ½ c. currant jelly, ¼ c. granulated sugar, 1 tbsp. sherry ;
B : Whipped Cream Sauce No. 597.

Remove cinnamon from A, fill moulds ; when cold, serve with B.

No. 527. **Russian Fruit Jelly.** *18 cts.*

Add 1 c. grape-juice and juice of 1 lemon and whites 3 eggs to plain jelly, or omit grape-juice and use juice 3 lemons ; beat until stiff and pour into moulds. Serve with Boiled Custard No. 585.

No. 528. **Wine Jelly Macedoine.** *30 cts.*

A : Wine Jelly No. 524 ;
B : ½ c. each almonds, English walnuts, candied fruits, white grapes, and bananas.

Line a mould with A, then alternate with layers of B.

No. 529. **Wine or Orange Jelly en Surprise.** *35 cts.*

A : Wine Jelly No. 524 ;
B : ½ c. pistachio nuts, or pignolia nuts, and blanched almonds, shredded ;
C : Boiled Custard No. 585, made with 1 tbsp. dissolved

gelatine, ½ c. each candied fruits, chopped, and macaroons, 1 tbsp. sherry, and 1 tsp. vanilla.

Make ½ of A, line a mould with B, pour in enough jelly to hold them in place, put a bowl in centre of mould, fill space between with jelly; when cold and firm remove bowl by filling with hot water for an instant. Fill the space with C, which must be cold, but not set; place on ice for 2 hours and serve; or

Line mould with orange or tangerine quarters, fill with Orange Jelly No. 524, put bowl in centre. When cold fill centre with whipped cream, sweetened and flavored with orange syrup. A little dissolved gelatine may be added to whipped cream.

No. 530. **Lemon Cream.** *25 cts.*

A: 4 egg-yolks, beaten, with 5 tbsps. sugar, juice and grated rind 1 lemon, 3 tbsps. hot water;
B: Whites beaten stiff with 2 tbsps. sugar;
C: 12 lady-fingers.

Line dish with C, sprinkle with sherry; cook A until thick, fold in B, pour in dish, and serve cold.

No. 531. **Macaroon Cream.** *25 cts.*

A: 1 doz. macaroons, put in glass dish, sprinkle with 2 tbsps. sherry;
B: 2 cs. cream or milk, ¼ c. loaf-sugar rubbed with lemon-rind;
C: 2 tbsps. arrowroot, dissolved in a little cold milk.

Cook B, add C, simmer 15 m., cool, and pour over A.

No. 532. **Peach Tapioca.** *24 cts.*

A: 1 can peaches, drain, sprinkle with powdered sugar and blanched almonds, shredded;
B: 1 c. tapioca, soak 1 hour in cold water and drain, add ¼ c. powdered sugar, ¼ tsp. salt, and enough boiling water with peach syrup to make 3 cs. Cook until clear;
C: Whipped Cream Sauce No. 597.

Line mould with A, pour in B, bake 30 m., cool, and serve with C.

No. 533. **Peach Trifle.** *23 cts.*

A : 12 lady-fingers or slices sponge-cake, put in glass dish and sprinkle with sherry ;
B : 6 peaches peeled and cut in halves, 2 tbsps. powdered sugar, kernels of peach-pits, chopped ;
C : 1 c. whipped cream, sweetened and flavored with bitter almond.

Put B in dish over A, cover with C, serve cold.

No. 534. **Rice and Apple Pudding.** *15 cts.*

A : 1 c. hot boiled or steamed rice, 2 cs. hot milk, 3 egg-yolks, beaten, 1 tsp. butter, ½ c. raisins, 1 tsp. flavoring ;
B : 6 small tart apples, peel and core nearly through ;
C : 6 tbsps. fruit jelly ;
D : Meringue from egg-whites.

Put B in baking-dish, mix A and pour around, bake until apples are tender, when cold fill apples with C, cover with D, brown slightly in the oven, and serve cold.

No. 535. **Rice Mould.** *22 cts.*

A : 1 c. rice, boiled in 1 qt. water with ½ tsp. salt, 20 m., drain, and add 2 cs. milk, simmer until milk is absorbed ;
B : 1 c. scraped maple sugar ;
C : 2 cs. cream.

Turn A into a mould, when cold turn out on dish, spread with B, and serve with C poured around.

No. 536. **Rice Pudding, Frozen.** *15 cts.*

A : 1 c. rice boiled in milk, add ½ c. sugar, 1 tbsp. flavoring, dash salt ;
B : 1 c. whipped cream.

Cook A until thoroughly done, cool, add B, pour in mould, pack in ice, and salt 3 hours. Serve with whipped Cream Sauce No. 597.

No. 537. **Rice Pudding, Suprême.** *26 cts.*

A : 2 cs. hot boiled rice, drain and add to ¼ box gelatine dissolved in ½ c. water ;
B : 1 c. whipped cream, 2 tsps. vanilla, 2 tbsps. sugar ;
C : 3 figs, 3 tbsps. preserved ginger, cut in small pieces, cover with ½ c. sherry ;
D : ½ c. candied cherries, ¼ c. angelica, cut in thin slices ;
E : Whipped Cream Sauce, No. 597, or Fruit Sauce No. 603.

Stir A until cool, add B, then add C, turn into a mould, place A on ice 2 hours, turn from mould, garnish with D, and serve with E poured around.

No. 538. **Sherry Cream.** *25 cts.*

A : 1 c. sherry, ¼ box gelatine dissolved in ¼ c. water, ¾ c. confectioner's sugar ;
B : 2 cs. cream, whipped very stiff.

Mix A, strain and add B, pour into mould and put on ice for 2 or 3 hours, stir until nearly set. Serve with lady-fingers.

No. 539. **Strawberries en Surprise.** *40 cts.*

A : 1 qt. large strawberries, ¼ c. powdered sugar, and ¼ c. Maraschino, Chartreuse or sherry, mix lightly ;
B : 1 c. whipped cream ;
C : ¼ c. whipped cream, colored pink ;
D : 6 paper cases.

Fill D with A, cover with B, garnish with C, put through a pastry tube, set on ice 1 hour.

PASTRY

Method.

All utensils and materials should be very cold. A marble slab, a glass rolling-pin, and hands as clean as those of the modern surgeon are necessities. Successful pastry can only be made with clean, cold utensils and dainty fingers.

No. 540. **Plain Paste.** *15 cts.*

A: 3 cs. sifted pastry flour, 1 tsp. salt, 1 c. lard;
B: Ice water;
C: 2 tbsps. butter.

Chop A with knife until in small crumbs, put in ice-box for several hours, then add enough B to make a soft dough, roll out, spread with C, roll again, and place on ice until ready to use.

No. 541. **Puff Paste.** *20 cts.*

A: 1 c. butter;
B: 2 cs. pastry flour;
C: Ice water.

Wash A thoronghly, reserve 2 tbsps., shape remainder into round cake ½ inch thick, on floured board. Work the 2 tbsps. butter into B with tips of fingers, adding enough C to moisten into dough. Knead on floured board 1 m., cover with napkin, place in pan on ice 10 m., roll into oblong square, ¼ inch thick, spread A on lower half, cover with upper half, press edges together, fold right side of paste over and left side under, cover and chill 5 m., turn half way round, roll ¼ inch thick, dredge board with flour to prevent sticking. Fold from each side, chill again 5 m. Repeat twice, turning half way round each time, fold from ends to centre, making 3 layers, put between pans of ice covered with napkin, do not let paste touch ice When thoroughly chilled it is ready to roll out.

Bouchées: Roll paste ¼ inch thick, cool, cut with small round cutter, cool again, put on baking-sheet, brush with white of egg, cut with cutter a size smaller, not quite through; this should be smooth and hot, cut 3 lines in this cover, bake 20 minutes in hot oven, remove centres, take out pastry underneath, fill with fine smooth mixtures of either meat, game, poultry, or sweets. Replace covers and serve hot.

Pâtés: Roll paste ¼ inch thick or less, cool, cut with round cutter, then with smaller cutter cut rings, moisten edges of pâtés, put on rings, brush with egg, cool, and bake 25 minutes.

Tartlets: Roll paste ¼ inch thick or less, cut in small rounds, squares, or diamonds, put on rim, cool, bake, and fill with sweet mixtures, or line small saucers with paste, put on rim, bake, cool, slip from saucers, and fill with mixtures.

Vol au Vents: Roll paste ¼ inch thick, cut out in one large round or oval piece, fit on a rim ½ an inch wide and ¾ of an inch deep, chill, and bake, or fit pastry to vol au vent mould, bake, remove mould, it will open with a hinge, or cover a small basin with paste, prick and bake, slip from basin, and bake cover to fit. Fill vol au vent with savory or sweet mixtures, and serve hot.

No. 542. **Apple Pie, with Whipped Cream.** *20 cts.*

A: 6 tart apples, peel, core and cut into halves;
B: 2 tbsps. sugar, 1 tsp. butter in bits, ½ tsp. cinnamon or dash nutmeg and cloves;
C: 1 c. whipped cream.

Line pie tin with Plain Paste No. 540, fill with A, sprinkle with B, bake until apples are soft, cover with C, and serve.

No. 543. **Crab-apple Pie.** *15 cts.*

A: 2 cs. crab-apples, core and cut into slices but do not peel.

Make as you would ordinary pie, adding more sugar.

No. 544. **Cream Pie.** *16 cts.*

A: 2 cs. hot milk, add to ½ c. sugar, 3 egg-yolks beaten, 4 tbsps. flour or corn-starch, ⅛ tsp. salt, 1 tbsp. vanilla;
B: Meringue from egg-whites and 2 tbsps. sugar.

Cook A in double boiler until thick, stirring constantly, fill lower crust, baked, cover with B, brown in the oven, and serve cold.

No. 545. **Chocolate Pie.** *18 cts.*

Follow recipe No. 544, adding 4 tbsps. grated chocolate or cocoa to custard and a suspicion of cinnamon.

No. 546. **Crême St. Honore Pie.** *36 cts.*

A : Deep pie tin, lined with Puff Paste No. 541 and baked ;
B : ½ c. sugar, 5 egg-yolks beaten, ⅛ tsp. salt, mix with 1 c. very hot milk ;
C : 1 tbsp. corn-starch or rice flour or arrowroot, dissolved in ¼ c. cold milk ;
D : Whites of eggs, beaten stiff, 1 tsp. each of vanilla, sherry, and Kümmel liqueur ;
E : Very small Boston Cream Puffs No. 666, filled with chocolate cream filling ; candied orange quarters, Malaga grapes and cherries.

Put B in double boiler, add C, when boiling remove from fire, add D, fill A, and garnish with E, using hot syrup to fasten together. Serve cold, covered with whipped cream.

No. 547. **Custard or Cocoanut Pie.** *12 cts.*

A : 2 cs. hot milk, add to slightly beaten yolks 3 eggs mixed with ¼ c. sugar, ½ tsp. butter ;
B : Pie-tin lined with Plain Paste No. 540 ;
C : Meringue of whites of eggs.

For custard pie add to A 1 tbsp. vanilla and grating of nutmeg. For cocoanut add 3 tbsps. grated cocoanut. Fill B, bake, and cover with C, brown slightly, and serve cold.

No. 548. **Marlboro Pie.** *15 cts.*

A : 4 tart apples, cut into quarters without peeling, stew and press through a colander, add 3 tbsps. butter ;
B : 3 egg-yolks, beaten light, with ½ c. sugar, and juice and grated rind of 1 lemon ;
C : Whites, beaten stiff and sweetened ;
D : Pie-tin lined with Plain Paste No. 540.

Add A to B, mix thoroughly, fill D, bake, and serve covered with C or with whipped cream.

No. 549. **Mince Pie.** *$1.20.*

(*This will make 6 pies.*)

A : 2 cs. boiled beef, minced fine, 6 cs. apples, chopped fine, 1½ qts. sweet cider or boiled cider reduced, 1 c. currant jelly, grated rind and juice of 2 lemons and 2 oranges, 2 cs. sugar, 1 tbsp. each salt and cinnamon, 1 tsp. each cloves and allspice, ½ tsp. nutmeg and pepper, 2 lbs. seeded raisins, 1 lb. currants, ¼ lb. citron cut in pieces, 1 lb. suet, chopped fine, and 1 c. candied orange-peel, shredded fine ;

B : 1 tbsp. each of brandy and sherry for each pie.

Cook A until apples are tender, fill cans, seal, when ready to use add B to each pie.

No. 550. **Pumpkin Pie.** *12 cts.*

A : 1½ cs. stewed pumpkin very dry, 2 cs. milk, 1 beaten egg, large ½ c. brown sugar, 1 tsp. cinnamon, ½ tsp. each salt and ginger.

Line pie-tin with Plain Paste No. 540. Mix A with B, fill, and bake in slow oven until brown on top.

No. 551. **Raisin Pie.** *16 cts.*

A : 1½ cs. seeded raisins, chopped, 1 c. cold water, ½ c. sugar ;

B : 1 lemon cut in thin slices, 1 tbsp. flour.

Line pie-tin with Plain Paste No. 540. Fill with A, spread with B, cover with strips of paste, and bake.

No. 552. **Rhubarb or Huckleberry Meringue Pie.** *18 cts.*

A : 3 cs. fruit, 2 slightly beaten egg-yolks, 2 tbsps. flour, ¼ tsp. salt, 1½ cs. sugar for rhubarb, or 1 c. sugar and 1 tbsp. lemon-juice for berries ;

B : Meringue of whites of eggs and 2 tbsps. sugar.

Line pie-tin with Plain Paste No. 540. Fill with A, bake in moderate oven, cover with B, and brown slightly.

TARTLETS OR VOL AU VENTS

No. 553. **Almond Macaroon Tartlets.** *30 cts.*

A : 6 tartlets, baked (see Puff Paste No. 541) ;
B : ½ of a Boiled Custard No. 585, using yolks only, and add 1 tbsp. corn-starch ;
C : 6 macaroons, pounded fine, 1 tsp. bitter almond extract ;
D : Meringue of whites of eggs, 2 tbsps. sugar, ½ c. blanched almonds, chopped fine.

Add C to B, fill A, cover with D, brown in oven, and serve cold.

No. 554. **Almond Meringue Tartlets.** *25 cts.*

A : 6 tartlets baked (see Puff Paste No. 541) ;
B : 3 egg-whites, beaten very stiff, ¼ c. powdered sugar, 1 c. blanched and chopped almonds ;
C : ½ c. cream, whipped stiff, sweetened, flavored and mixed with candied fruit.

Fill A with B, brown slightly, cool, and serve covered with C.

No. 555. **Currant Cream Tartlets.** *15 cts.*

A : 6 tartlets of Puff Paste No. 541, baked.
B : ½ of a Boiled Custard No. 585, and 1 tbsp. corn-starch, ½ tsp. bitter almond, 1 tsp. vanilla, ½ c. currants and ¼ c. whipped cream ;
C : Meringue from whites of eggs and 2 tbsps. sugar.

Fill A with B, cover with C, brown delicately.

No. 556. **Peach or Apricot Tartlets.** *15 cts.*

A : 6 tartlets of Puff Paste No. 541, baked ;
B : 3 large peaches cut in halves, remove pits, place a blanched almond in each half, or crack pit and use pounded kernels ;
C : 1 c. fruit-juice or water, 1 tsp. arrowroot, 3 tbsps. sugar.

Put B in A, cook C 5 m., pour around fruit, and bake until fruit is tender.

No. 557. **Pineapple Tartlets.** *20 cts.*

A : 1 c. grated pineapple, ¼ c. sugar, 2 egg-yolks, grated rind and juice ½ a lemon and dash salt ;
B : 6 patty-pans lined with Plain Paste No. 540 ;
C : Meringue of egg-whites and 1 tbsp. sugar.

Fill B with A, bake, cover with C, and serve cold.

HOT DESSERTS

No. 558. **Apple Balls.** *10 cts.*

A : 24 balls cut from apples with vegetable scoop, ½ c. water, ¼ c. sugar, 2 tbsps. lemon-juice ;
B : 6 round slices bread, toasted slightly and dipped in melted butter mixed with hot milk ;
C : ½ c. jelly, marmalade, or chopped nuts, then a meringue made of 2 egg-whites, 2 tbsps. powdered sugar, ½ tsp. lemon-juice or vanilla.

Cook or steam A until tender, pile them on B, cover with C, brown in oven, and serve at once.

No. 559. **Apple Farci, with Whipped Cream.** *20 cts.*

A : 6 fine Spitzenburg apples, core but do not peel, steam until tender and skins break ;
B : Boil ½ c. sugar with 1 c. of water 5 m., add ½ c. each candied cherries and pineapple ;
C : 1 c. cream, whipped, ½ c. chopped almonds, 1 tsp. vanilla, and 1 tbsp. sherry ;
D : 6 round slices toast or cake.

Place A on D, stuff centres with B, pour C over apples, and serve.

No. 560. **Bananas, Baked.** *15 cts.*

A : 4 large bananas, peel, cut in slices lengthwise ;
B : ¼ c. sugar, ⅛ tsp. salt, 2 tbsps. lemon-juice, 1 tbsp. melted butter, mix thoroughly ;

C : ½ c. powdered macaroons, meringue of 2 egg-whites, and sugar.

Put A and B in layers in baking-dish, bake half an hour, cover with C, brown slightly, and serve.

No. 561. **Béignets Soufflés.** *18 cts.*

A : 1 tbsp. butter, 6 of water, boil and add 5 tbsps. flour, cook 5 m., cool and add 4 eggs, one by one, beating thoroughly, and 1 tsp. vanilla ;
B : Soft Sauce No. 605.

Drop A from tip of spoon into very hot fat, roll in powdered sugar and cinnamon, and serve with B.

No. 562. **Bread and Almond Pudding.** *15 cts.*

A : 1 c. bread-crumbs, 2 cs. hot milk, ½ c. almonds, chopped, soak, and add to 2 egg-yolks, beaten with ½ c. sugar, and juice and grated rind of 1 lemon ;
B : Whites, beaten stiff ;
C : Fruit Sauce No. 603, or Orange Sauce No. 604.

Mix A, fold in B, bake in small moulds 20 m., serve hot with C.

No. 563. **Bread and Fruit Custard.** *18 cts.*

A : 6 slices bread, soaked in milk, 1 c. sliced apples, 1 c. seeded raisins, ¼ c. sugar, grated lemon-peel ;
B : 2 cs. hot milk, 3 beaten eggs, ⅛ tsp. salt ;
C : Vanilla Sauce No. 607.

Line a buttered mould with the bread, add fruit in layers, pour in B, bake until custard is set. Serve with C.

No. 564. **Bread Croquettes.** *12 cts.*

A : 2 cs. bread-crumbs, boil in 1 c. hot milk 2 m., add grated rind 1 lemon, ½ c. currants, ½ tsp. cinnamon, remove from fire, and add 2 egg-yolks ;
B : Sherry Sauce No. 606.

Cool A, form into croquettes, crumb, egg, crumb and fry in hot fat. Serve with B.

No. 565. **Cake Croquettes.** *12 cts.*

Follow Recipe No. 564, using cake instead of bread, omit lemon and cinnamon, and add 1 tsp. vanilla and ½ c. English walnuts, chopped fine.

No. 566. **Cream Croquettes.** *15 cts.*

A : 1 pt. milk, scald with 1 stick cinnamon, strain and add 2 tbsps. flour and 3 tbsps. corn-starch dissolved in ½ c. cold milk ;
B : 2 eggs, beaten with ½ c. sugar ;
C : ½ c. almonds, chopped fine, 1 tsp. vanilla or almond extract.

Cook A until thick, add B, cook 1 m., stirring constantly, remove from fire and add C, pour in shallow pan to cool, when stiff and cold, cut into oblong croquettes, crumb, and fry in hot fat, roll in powdered sugar, and serve.

No. 567. **Bread Timbales.** *10 cts.*

A : 6 timbale moulds, buttered and lined with crumbs, and 1 c. preserved fruit, currants, or raisins, chopped fine ;
B : 2 beaten eggs, 1 c. hot milk, 2 tbsps. sugar ;
C : Hard Sauce No. 590.

Mix B, pour in A, bake in hot water 15 m., turn out on plates, and serve with C.

No. 568. **Cake Timbales.** *12 cts.*

Follow Recipe No. 567, using cake and candied fruit instead of bread and preserved fruit. Serve with Maraschino Sauce No. 594.

No. 569. **Cocoanut Timbales.** *14 cts.*

Follow Recipe No. 567, using cocoanut instead of fruit. Serve with Cream Brandy Sauce No. 600.

No. 570. **Chocolate and Almond Pudding, Steamed.** *28 cts.*

A : 1 tbsp. butter, ½ c. flour, ½ c. grated chocolate, ½ c. milk ;
B : 5 egg-yolks, beaten with ¾ c. sugar ½ an hour, 1 c. almonds, chopped fine ;
C : Whites, beaten stiff ;
D : Hard Sauce No. 590.

Mix A thoroughly, cook until boiling, turn out to cool, then add B, a spoonful at a time, beating constantly, fold in C, fill buttered mould, steam 1 hour, turn out, and serve with D.

No. 571. **Chocolate Sponge Pudding, Steamed.** *28 cts.*

A : 4 egg-yolks, 1 c. sugar, beat until very light, add 3 tbsps. milk, 3 tbsps. grated chocolate, dash salt, and 2 tsps. baking-powder sifted with 1 c. flour ;
B : Egg-whites, beaten very stiff ;
C : Chocolate Icing No. 702 ;
D : 1 c. whipped cream, 1 tbsp. sugar, ½ tsp. almond extract, ½ c. chopped almonds.

Beat A thoroughly, fold in B, fill a buttered ring mould, steam ¾ of an hour, turn out on plate, cover with C, fill centre with D. Serve at once.

No. 572. **Farina Puffs, Baked.** *15 cts.*

A : 2 cs. hot milk, add 6 tbsps. farina, cook until thick, add 4 egg-yolks, ½ c. sugar, ⅛ tsp. salt ;
B : Egg-whites, beaten stiff, 1 tsp. vanilla ;
C : Chocolate Sauce No. 599.

Cook A 1 m., fold in B, fill six buttered moulds, bake 10 m. in quick oven, turn out, and serve with C.

No. 573. **Fig Compote.** *15 cts.*

A : 6 large bag-figs, wash thoroughly and stuff with chopped nuts and grated orange-peel ;
B : Whipped Cream Sauce No. 597.

Cover A with boiling water, cook until tender, about 30 m., put them on slices of sponge-cake in a dish, add juice of orange and 1 tbsp. sherry to fig water, pour over figs, surround with B, and serve.

No. 574. Fig Pudding, Steamed. *28 cts.*

A : 1 c. figs, chopped fine, 1 c. bread-crumbs, soaked in 1 c. hot milk, ¼ c. sugar, 1 c. raisins, seeded, ½ c. currants, ¼ c. almonds and ¼ c. citron chopped, or 2 sour apples, chopped, 1 tsp. cinnamon, ¼ tsp. each nutmeg, cloves, and salt, ¼ c. suet chopped fine, 3 egg-yolks ;
B : Whites, beaten stiff, ¼ c. sherry or brandy.

Mix A thoroughly, fold in B, turn into buttered moulds, cover, and steam 2 hours. Serve with White Sauce No. 596.

No. 575. Fruit Snowballs, Steamed. *20 cts.*

A : ¼ c. butter, cream with ½ c. sugar, add ¼ c. milk, and 1 c. flour, sifted twice, with 1½ tsps. baking-powder ;
B : 3 egg-whites, beaten stiff ;
C : 1 c. candied cherries ;
D : Pistachio Sauce No. 594.

Mix A thoroughly, fold in B, fill 6 small buttered cups, cover with buttered paper, butter-side up, steam ½ hour, turn out on plates, sprinkle with powdered sugar, garnish with C, and serve with D.

No. 576. Graham Plum Pudding, Steamed. *20 cts.*

A : 1 c. molasses, 1 c. milk, 1 tbsp. butter, 1 tsp. cinnamon, ½ tsp. cloves, 1 c. raisins, seeded and chopped, ½ c. currants, ¼ c. citron, sliced, 1 beaten egg, 1½ cs. graham flour, mixed with 1 tsp. soda ;
B : Sherry Sauce No. 606.

Mix A thoroughly, fill buttered moulds, steam 3 hours, turn out and serve with B.

No. 577. **Macaroon Soufflé.** *24 cts.*

A : ¼ lb. macaroons, 1 c. cream, heat until boiling, add 3 egg-yolks, beaten, ⅛ tsp. salt ;
B : Whites, beaten, ½ tsp. almond extract, 1 tbsp. brandy.

Cook A until boiling, beat until cold, fold in B, bake in buttered mould 10 m., turn out, and serve with whipped cream.

No. 578. **Marmalade Fritters.** *12 cts.*

A : 6 round, thin bread sandwiches, filled with marmalade ;
B : 2 eggs, beaten, ½ c. milk, 1 c. flour, 1 tbsp. sugar, 1 tbsp. butter or oil, dash salt, mix thoroughly.

Cover A with B, fry in hot fat, drain, sprinkle with powdered sugar and cinnamon, and serve.

No. 579. **Omelette Soufflé.** *20 to 35 cts.*

A : 3 egg-yolks, ½ c. powdered sugar, flavoring ;
B : Whites of 6 eggs, ⅛ tsp. salt, beaten very stiff.

Beat A 10 m., fold in B, turn in buttered pan, bake 10 m. in hot oven. Serve immediately.

With Chocolate: Add 3 tbsps. grated chocolate or cocoa and 1 tsp. vanilla to A.

With Fruit or Jelly: Add 1 c. candied fruit soaked in 3 tbsps. sherry, or ½ c. jelly, to A.

With Orange or Pine-apple: Add grated rind and pulp of 1 orange, 1 tsp. lemon-juice, or ½ c. pine-apple pulp and juice ½ lemon to A.

With Prunes: Add ½ lb. prunes stewed, drained, and mashed, and 1 tbsp. lemon-juice to A.

With Rum or Brandy: Add 1 tbsp. rum to A, bake, pour over ¼ c. brandy or rum, and set on fire just before placing on table.

No. 580. **Plum Pudding, Steamed.** *35 cts.*

A : 1 c. suet, chopped fine, 1 c. raisins, seeded, 1 c. currants, ½ c. citron and candied orange-peel, sliced, 1 c. granulated sugar, 3 cs. soft bread-crumbs ;
B : 4 eggs, one at a time, ½ c. milk, ¼ c. brandy, 1 tsp. cinnamon, ½ tsp. each allspice, cloves, and nutmeg, grated rind of 1 lemon ;
C : Cream Brandy Sauce No. 600.

Mix A, add B, fill mould, steam 7 or 8 hours, turn out on a dish, pour over ¼ c. brandy or rum—or make a hole in top of pudding, insert a writing-paper box, trim edges, fill box with brandy or rum—set on fire. Serve with C.

No. 581. **Rum Custards.** *15 cts.*

A : Add 2 tbsps. rum and 1 tbsp. brandy to plain custard mixture.

Bake in 6 shallow cups, turn out and serve.

No. 582. **Sponge Pudding.** *14 cts.*

A : 2 cs. boiling milk, ¼ c. sugar, dash salt, add ½ c. flour mixed with ⅛ c. cold milk, when boiling, add 5 egg-yolks, well beaten ;
B : Whites, beaten stiff ;
C : Sherry Sauce No. 606.

Cook A until thick, remove from fire, fold in B, bake in buttered dish 20 m. Serve immediately with C.

No. 583. **Short-cakes.** *20 to 40 cts.*

A : 2 cs. flour, 4 tsps. baking-powder, ½ tsp. salt, sift twice, add ¼ c. cold butter ;
B : ½ c. milk ;
C : Whipped Cream Sauce No. 597.

Mix and chop A into crumbs with a knife, add B, or enough to make soft dough, roll ½ inch thick, cut into 12 small, round, or square cakes, spread 6 with butter, place the remaining 6

on top, bake until light brown, split open, fill, and cover with warm fruit. Serve with C.

With Currants: Fill and cover cakes with 2 cs. crushed currants, mixed with ½ c. sugar, omit C, and cover with meringue.

With Peaches: Fill and cover cakes, with 2 qts. peaches, sliced, and mixed with ½ c. powdered sugar, flavor C with almond extract.

With Strawberries: Fill and cover cakes with 2 qts. strawberries, cut in two, and mixed with 1 c. powdered sugar.

No. 584. **Suet Pudding.** *18 cts.*

A: ½ c. beef suet, chopped fine, ¼ c. sugar, ¾ c. milk, 1 c. raisins, seeded and chopped, ½ c. currants, ½ tsp. nutmeg or cinnamon, ¼ tsp. salt;
B: 2 cs. flour or entire wheat, and 3 tsps. baking-powder, sifted twice.

Mix A, add B, fill small moulds, steam 1¼ hours, serve with Cream Sherry Sauce No. 601.

COLD SAUCES

No. 585. **Boiled Custard.** *9 cts.*

A: 2 cs. hot milk, add to 3 egg-yolks, slightly beaten, with ¼ c. sugar, ½ tsp. butter, grating nutmeg and dash salt;
B: Whites beaten stiff, 1 tsp. flavoring.

Cook A in double boiler until spoon is coated, stirring constantly, remove from fire, add B, beat well and serve cold.

No. 586. **Caramel Sauce.** *3 cts.*

A: ½ c. water, 1 c. sugar;
B: 1 c. hot water.

Boil A until it sugars, cook until very dark brown, add B, serve cold.

No. 587. **Claret Sauce.** *20 cts.*

1 c. sugar and 1 c. water, boil 5 m., add ½ c. claret.

No. 588. **Egg Sauce.** *12 cts.*

A: 3 egg-yolks and 1 c. sugar;
B: Whites, beaten very stiff, 2 tsps. brandy or sherry, or 1 tsp. vanilla.

Beat A 10 m., add B, and serve.

No. 589. **Frozen Sauce.** *24 cts.*

A : 1 c. granulated sugar, 1 c. water ;
B : 3 egg-whites, beaten very stiff ;
C : Juice of 1 orange, of 1 lemon, ½ c. wine.

Cook A until it threads, add slowly to B, beat until cold, add C, pack in small pail, and freeze. Serve rather soft.

No. 590. **Hard Sauce, with Cream.** *15 cts.*

A : 4 tbsps. butter, stir until creamy, adding 1 c. powdered sugar, 1 tsp. vanilla, 1 tbsp. brandy, ½ c. whipped cream.

Serve very cold.

No. 591. **Jelly Sauce.** *9 cts.*

A : 3 egg-yolks, beaten with ¼ c. sugar, add 2 cs. hot milk, cook until thick, add 1 tbsp. gelatine, dissolved in ¼ c. cold water ;
B : 1 tbsp. sherry or cordial, 1 tsp. vanilla.

Cook A until thick, when cold, add B.

No. 592. **Orange Sauce.** *12 cts.*

A : 3 egg-whites, beaten stiff, ½ c. powdered sugar, grated rind, pulp, and juice of 2 oranges.

Mix very carefully and serve at once.

No. 593. **Maple Sauce.** *13 cts.*

A : 2 egg-yolks, beaten until thick, add slowly ¼ c. hot maple syrup ;
B : ½ c. whipped cream and dash salt.

Cook A until spoon is coated, strain and beat thoroughly until cool, add C, and serve very cold.

No. 594. **Pistachio or Maraschino Sauce.** *16 cts.*

A : 1 c. sugar, 1 scant tbsp. arrowroot, 2 cs. boiling water ;
B : 1 tsp. vanilla, ½ tsp. bitter almond extract, or use

pistachio flavoring, and ½ c. chopped pistachio nuts, or 2 tbsps. maraschino.

Boil A 5 m., add B, color pale green with Burnett's Paste. Serve hot or cold.

No. 595. **Rum or Brandy Sauce.** *18 cts.*

A : 2 egg-yolks, beaten stiff, ¼ c. powdered sugar, 2 tbsps. Jamaica rum or brandy, mix, add the whites, beaten very stiff;
B : ½ c. cream, whipped.

Beat A, cook until thick and beat until cold, fold in B, and serve. B may be omitted.

No. 596. **White Sauce.** *8 cts.*

A : 1 tbsp. corn-starch, dissolve in ½ c. cold water, add 1 c. boiling water, ½ c. powdered sugar, dash salt;
B : 2 egg-whites, beaten stiff, 1 tsp. vanilla and 2 tbsps. sherry.

Boil A 15 m., stirring constantly, add B, remove from fire and beat until cold.

No. 597. **Whipped Cream Sauce.** *15 cts.*

A : 1 c. cream, whipped stiff, ½ c. powdered sugar, 1 egg-white, beaten stiff, 1 tsp. vanilla, 1 tsp. almond extract, or 1 tbsp. Maraschino, Kümmel, or any strong flavored cordial.

Mix carefully and serve very cold.

HOT SAUCES

No. 598. **Banana Sauce.** *12 cts.*

A : ½ c. sugar, 1 c. water;
B : 3 bananas peeled, 2 tbsps. lemon-juice, 2 eggs, well beaten, dash salt.

Boil A until it threads, remove from fire, add B, mash and beat until smooth.

No. 599. **Chocolate Sauce.** *9 cts.*

A : ½ c. sugar, 1 c. water, 1 stick cinnamon, boil, strain, and add 4 tbsps. chocolate, dissolved in ½ c. milk, 1 tbsp. arrowroot, dissolved in ¼ c. water, dash salt ;
B : 1 tsp. vanilla.

Boil A 5 m., add B, and serve.

No. 600. **Cream Brandy Sauce.** *17 cts.*

A : 1 c. sugar, 1 c. water ;
B : 3 egg-yolks, 2 tbsps. brandy, ½ c. cream, dash salt.

Cook A until it threads, beat B in bowl, add A slowly, stirring constantly until thick.

No. 601. **Cream Sherry Sauce.** *18 cts.*

A : 2 tbsps. butter, creamed with ½ c. of sugar, 2 egg-yolks, beaten stiff, 1 c. hot cream ;
B : 3 tbsps. sherry.

Cook A in double boiler until thick, add B and serve.

No. 602. **Foam Sauce.** *10 cts.*

A : 3 egg-whites, beaten stiff, with ½ c. powdered sugar, 1 tsp. flavoring ;
B : 1 c. boiling water.

Add B to A carefully and serve at once.

No. 603. **Fruit Sauce.** *13 cts.*

A : ½ c. sugar, 1 c. water ;
B : ½ can apricots, peaches, or strawberries, or ½ c. fruit-juice or syrup, currant, raspberry, orange, or pineapple, 1 tbsp. arrowroot dissolved in ¼ c. water.

Boil A 5 m., add B ; when boiling, press through a sieve and serve. To make a thicker sauce, add 1 egg and beat all with a Dover egg-beater.

No. 604. **Orange Sauce.** *18 cts.*

A : 2 tbsps. butter, beat until creamy in double boiler, add 4 egg-yolks, 1 at a time, 3 tbsps. sugar, 4 tbsps. cream ;
B : ¼ c. orange-juice and grated rind of 1 orange.

Boil A until thick, add B, and serve at once.

No. 605. **Soft Sauce.** *15 cts.*

A : 2 tbsps. butter, cream with ¾ c. powdered sugar, add 3 egg-yolks, beaten, and 1 tsp. corn-starch ;
B : Juice and grated rind 1 lemon, or 2 tbsps. brandy and ½ c. boiling water.

Cook A 2 m., add B, when boiling, serve.

No. 606. **Sherry Sauce.** *9 cts.*

A : 2 tbsps. butter, 1 c. powdered sugar ;
B : 3 tbsps. sherry.

Cream A, put bowl in boiling water, stir 5 m., add B and serve.

No. 607. **Vanilla Sauce.** *12 cts.*

A : 1 c. butter, cream with 1 c. powdered sugar ;
B : 1 c. milk or cream, 1 tbsp. vanilla.

Cream A, place bowl in hot water, add B, stirring constantly until smooth and creamy.

CREAMS, STIRRED WHILE FREEZING

No. 608. **French Ice Cream.** *35 cts.*

A : 1 pt. hot milk, pour slowly over 4 egg-yolks, beaten stiff with 1 c. sugar, dash salt ;
B : Whites, beaten stiff, flavoring ;
C : 1 c. cream, whipped stiff.

Cook A until it coats the spoon, remove from fire, add B, beat until cold, add C, and freeze.

No. 609. **Philadelphia Ice Cream.** *30 cts.*

A : 3 cs. cream and 1 c. milk or 1 qt. thin cream, scant c. sugar and dash salt ;
B : Flavoring.

Scald A, but do not boil ; beat until cold, add B and freeze. These creams may be removed from freezer, put in moulds, packed in ice and salt, covered, and allowed 2 to 5 hours to ripen. One-pound baking-powder boxes make very pretty moulds and are quite convenient for serving in slices.

CREAMS, FROZEN WITHOUT STIRRING

No. 610. **White Parfait.** *30 cts.*

A : 1 c. sugar and 1 c. water, cook until it spins a thread, add slowly to whites of 3 eggs beaten very stiff ;
B : 1 pt. cream, whipped very stiff, flavoring.

Beat A thoroughly until cold, add B, mix thoroughly, turn into moulds, pack in ice and salt from 4 to 5 hours.

No. 611. **Yellow Parfait.** *30 cts.*

A : 6 egg-yolks, beaten thick ;
B : 1 c. sugar, boiled in ¼ c. water 5 m. ;
C : 1 pt. cream, whipped very stiff, flavoring.

Add B to A slowly, return to double boiler, cook until mixture coats spoon, strain, beat until cold, add C, mix thoroughly, turn into moulds, pack and cover well with ice and salt, and leave 4 or 5 hours to ripen.

No. 612. **Mousse.** *20 cts.*

A : 1 tbsp. granulated gelatine, dissolve in ¼ c. water, add ¾ c. powdered sugar, dash salt ;
B : 2 cs. cream, whipped very stiff, flavoring.

Stir A until cool, strain gradually into B, mix thoroughly, fill moulds, pack in ice and salt, cover from 2 to 4 hours to ripen.

No. 613. **Biscuit Glacé.** *55 cts.*

A : Yellow Parfait No. 611, add ¼ c. water to syrup, cool and beat 10 m.;
B : 1 tsp. vanilla, 2 tbsps. Maraschino, 1 tbsp. Kirschenwasser or sherry.

Add B to A before freezing, fill small paper boxes, pack them in a tin box or pail with waxed paper between each one, pack in salt and ice for 2 hours. Serve in the boxes.

No. 614. **Biscuit Glacé Diplomate.** *70 cts.*

A : Biscuit Glacé No. 613, half the quantity ;
B : 2 cs. candied fruits, ½ c. pounded macaroons.

Fill boxes half full with A, add B, cover with A, leaving small space at top ; freeze slightly, then fill with a layer of whipped cream, colored a deep pink, sprinkle with cinnamon and browned almonds, and finish freezing. Serve in boxes.

No. 615. **Biscuit Tortoni.** *55 cts.*

A: Yellow Parfait No. 611, add ¼ c. water to syrup;
B: 1 tsp. vanilla, 1 tbsp. caramel, 2 tbsps. sherry, ½ c. macaroons, and ½ c. lady-fingers pounded fine.

Add B to A before freezing, fill paper boxes, see No. 613, sprinkle with chopped almonds, pack in tin box, and freeze.

No. 616. **Brown-bread Ice Cream or Parfait.** *37 cts.*

A: French Ice Cream No. 608, or Yellow Parfait No. 611;
B: 1 tbsp. vanilla, 1 c. Boston brown-bread crumbs, dried and browned slightly, or graham crackers may be used.

Add B to A, pack, and freeze.

No. 617. **Burnt-almond Ice Cream or Parfait.** *55 cts.*

A: French Ice Cream No. 608, or Yellow Parfait No. 611;
B: 1 c. almonds, chopped fine, browned in 2 tbsps. caramel-sugar and pounded fine, 1 tsp. vanilla, and ½ tsp. almond extract.

Add B to A before freezing. Peanuts may be used instead of almonds.

No. 618. **Caramel Ice Cream, Parfait, or Mousse.** *40 cts.*

A: French Ice Cream No. 608, Yellow Parfait No. 611, or Mousse No. 612, using ¼ c. less sugar;
B: ½ c. hot caramel;
C: 1 c. English walnut-meats, peanuts, or almonds, chopped fine.

Add B to A while cooking, when cold add C, and freeze.

No. 619. **Chocolate Ice Cream, Parfait, or Mousse.** *30 cts.*

A: French or Philadelphia, White or Yellow Parfait or Mousse;

B : 4 ozs. chocolate, melted in ¼ c. hot milk, 1-inch cinnamon-stick, and 1 tsp. vanilla.

Add B to A before freezing. Reject cinnamon.

No. 620. **Coffee Ice Cream, Parfait, or Mousse.** *30 cts.*

A : Philadelphia or French Ice Cream, Parfait, or Mousse ;
B : ½ c. very strong, clear coffee.

Add B to A before freezing.

No. 621. **Cherry and Almond Ice Cream, Parfait or Mousse.** *35 cts.*

A : White Parfait No. 610 or Mousse No. 612 ;
B : 1 c. candied cherries, 1 c. blanched almonds, chopped, 1 tbsp. sherry and 1 tsp. vanilla or almond extract.

Add B to A before freezing.

No. 622. **Croquettes of Ice Cream.** *40 cts.*

A : Philadelphia No. 609, or French Ice Cream No. 608 ;
B : 1 c. almonds, chopped fine, and browned in the oven ;
C : Pistachio Sauce No. 594.

Freeze A very hard, take out with an ice-cream scoop which forms a pyramid, roll these in B, put on plates, surround with C, and serve.

No. 623. **Ginger Mousse.** *30 cts.*

A : Mousse No. 612, add before freezing 1 c. preserved ginger, cut very small, 2 tbsps. ginger syrup, and 1 tbsp. lemon-juice.

No. 624. **Macaroon Ice Cream, Parfait, or Mousse.** *55 cts.*

A : French or Philadelphia Ice Cream, White or Yellow Parfait, or Mousse ;
B : ½ lb. dried macaroons, pounded fine, 1 tsp. vanilla, ½ tsp. almond extract, 1 tbsp. sherry ;
C : 1 doz. macaroons, ½ c. candied cherries.

Add B to A, and if for Mousse or Parfait, line mould with C, fill with the mixture, and freeze. Put cherries between the macaroons.

No. 625. **Maple Ice Cream or Parfait.** *40 cts.*

A: French Ice Cream No. 608, or Yellow Parfait No. 611;
B: Hot maple syrup, instead of sugar or water in recipe;
C: 1 c. almonds, chopped fine and browned.

Add B to A before cooking, pack and freeze, after it is removed from mould, cover with C.

No. 626. **Maraschino Ice Cream, Parfait, or Mousse.** *70 cts.*

A: Philadelphia Ice Cream No. 609, White Parfait No. 610, or Mousse No. 612;
B: 4 tbsps. Maraschino cordial, 1 tsp. vanilla;
C: 1 c. Maraschino cherries;
D: Liquor from cherries, 1 c. cream, whipped very stiff, 1 tbsp. rum.

Add B to A before freezing, when removed from mould, garnish with C, and serve with D poured around.

No. 627. **Meringue Glacés.** *45 cts.*

A: 4 large egg-whites, beaten very stiff, with ¼ tsp. cream tartar, add gradually 1 c. powdered sugar, beat until very stiff, add ¼ c. powdered sugar, 1 tsp. vanilla, ¼ tsp. almond extract;
B: Philadelphia Ice Cream No. 609, or French Ice Cream No. 608, or whipped cream.

Drop A from spoon or pastry-tube onto paper, smooth into oval shape, bake 30 or 40 m. in slow oven, remove soft centres, dry in the oven, fill with B, dip edges in beaten egg, put 2 together, and serve 1 to each person. Garnish with candied cherries if whipped cream is used. These may be dusted with colored sugar before baking.

No. 628. **Nesselrode Pudding, with Sauce.** *70 cts.*

A : Yellow Parfait No. 611, add 1 c. chestnuts, boiled and pressed through a sieve, ¼ lb. candied fruit cut in pieces and soaked in ¼ c. sherry, ½ c. each raisins and currants boiled until plump, ½ c. pine-apple pulp, drained ;
B : 1 tsp. vanilla, ½ tsp. bitter-almond extract, 1 tbsp. yellow Chartreuse ;
C : Rum Sauce No. 595.

Mix A thoroughly, when cold add B, freeze in 1 mould, and serve with C poured around.

No. 629. **Nougat Ice Cream or Parfait.** *50 cts.*

A : French Ice Cream No. 608 ;
B : ¼ c. each pistachio, filberts, English walnuts, and almonds, chopped fine, 1 tsp. vanilla, ½ tsp. almond, or 1 tbsp. Noyeaux cordial.

Add B to A before freezing.

No. 630. **Orange Ice Cream or Mousse.** *40 cts.*

A : Philadelphia Ice Cream No. 609, or Mousse No. 612, and ½ c. orange-juice, and 1 tbsp. lemon-juice ;
B : 2 oranges, mandarins, or tangerines, cut into quarters.

Mix A, freeze, remove from mould, garnish with B.

No. 631. **Peach or Pine-apple Parfait, Ice Cream, or Mousse.** *35 cts.*

A : Yellow Parfait No. 611, Philadelphia Ice Cream No. 609, or Mousse No. 612, 2 cs. sliced peaches or pulp, 1 tsp. Noyeaux cordial or almond extract, or 2 cs. pine-apple-juice and pulp and juice 1 lemon.

Mix thoroughly, and freeze.

No. 632. **Pistachio Ice Cream or Mousse.** *50 cts.*

A : Philadelphia No. 609, or Mousse No. 612, ½ c. pistachio nuts, ½ c. almonds, chopped fine, 1 tsp. orange

flour-water, and ½ tsp. bitter almond, or 1 tbsp. Kümmel and 1 tsp. vanilla;
B: 1 pt. iced champagne, 75 cts.

Mix A, color pale green, freeze, and serve, with B poured over.

No. 633. **Plum Pudding Glace.** *55 cts.*

A: French Ice Cream No. 608, flavored with sherry or brandy;
B: 1½ cs. candied fruit, raisins, currants, figs, and nuts, all chopped or cut into small pieces.

Cover B with ½ c. water and 2 tbsps. sugar, cook 3 m., drain, when cold add to A, pack in mould and freeze; 3 tbsps. chocolate, melted and mixed with a little of the hot custard, may be added, flavor with vanilla, omit sherry, and cook stick-cinnamon with custard.

No. 634. **Rose Mousse.** *70 cts.*

A: Mousse No. 612, 1 tsp. vanilla, 1 tbsp. rose-water;
B: 1 oz. candied rose-leaves.

Color A pale pink, freeze and when ready to serve, garnish with B.

No. 635. **Strawberry Ice Cream or Mousse.** *40 cts.*

A: Philadelphia No. 609, or Mousse No. 612, 1 c. strawberries mashed with juice, and ½ c. sugar;
B: 1 c. whole strawberries cut in two.

Mix A, line mould with B, or freeze, and garnish with B.

No. 636. **Vanilla Ice Cream, with Hot Chocolate Sauce.** *35 cts.*

A: French No. 608 or Philadelphia No. 609, add vanilla-bean while cooking;
B: Chocolate Sauce No. 599.

Freeze A, and serve with B poured around.

No. 637. **Violet Ice Cream or Mousse.** *70 cts.*

A : Philadelphia Ice Cream No. 609, or Mousse No. 612, ½ tsp. vanilla, 1 tbsp. violet flavoring, or Crême Yvette cordial ;
B : 1 oz. candied violets.

Color A pale violet, freeze and garnish with B.

No. 638. **White Ice Cream, with Claret Sauce.** *35 cts.*

A : Philadelphia Ice Cream No. 609, or Monsse No. 612, omit 1 c. cream, add 1 c. boiled rice, 1 tsp. lemon-juice and 1 of vanilla, while warm ;
B : 4 egg-whites, beaten stiff ;
C : Claret Sauce No. 587.

Beat A until cold, add B, freeze, and serve with C.

ICES

No. 639. **Water Ice.** *15 to 30 cts.*

A : 2 cs. water, 1 c. sugar, boil, add 1 tsp. granulated gelatine dissolved in water ;
B : 4 egg-whites, beaten stiff, and flavoring.

Beat A until cold, add B, pack and freeze, stirring constantly, cover and ripen 2 to 4 hours.

With Lemons: Add juice of 3 lemons to A.

With Oranges: Add grated rind and juice of 2 oranges and juice 1 lemon to A.

With Peaches: Add 6 very ripe peaches mashed, and juice 1 lemon to A.

With Pine-apple: Add 1 pt. pine-apple pressed through colander and juice 1 lemon to A.

With Red Raspberries: Add 1 qt. red raspberries mashed fine, and juice 3 lemons to A.

No. 640. **Pistachio Bombe Glacé, with Claret Sauce.** *45 cts.*

A : Pistachio Ice Cream No. 632 ;
B : ½ c. seeded raisins soaked in brandy, then ½ c. chopped almonds ;
C : Vanilla Ice Cream No. 636, or whipped cream sweetened and flavored with vanilla ;
D : Claret Sauce No. 587.

Line a mould with A, ½ inch thick, then with B, fill with C, pack and freeze, and serve with D.

No. 641. **Red Currant Bombe Glacé.** *38 cts.*

A : ½ c. Water Ice No. 639, ½ c. red currant-juice ;
B : Charlotte Russe No. 513, or Philadelphia Ice Cream No. 609.

Line mould ½ inch thick with A, fill with B, seal, pack, and freeze.

FRAPPÉS

Method.

Frappés are soft water-ices, with or without cream, served in small punch-glasses with a teaspoon, pour mixtures in freezer, using half ice and half salt, freeze to the consistency of mush. These are usually served at afternoon teas.

No. 642. **Café Frappé.** *20 cts.*

A : Make ½ the amount of Coffee No. 712, add 1 scant c. sugar while hot, cool, strain, add 1 c. cream, freeze, or omit cream, and freeze, and serve with 1 c. whipped cream.

Put teaspoon whipped cream on top of each glass when serving.

No. 643. **Chocolate Frappé.** *30 cts.*

A : Chocolate No. 711, add 5 tbsps. sugar, freeze and serve with 1 c. cream.

No. 644. **Fruit Frappé.** *35 cts.*

A : 1½ cs. sugar, 3 cs. water, boil 5 m., add 1 c. fruit, mashed, or syrup from fruit, juice of 1 lemon and 2 oranges ;
B : 3 egg-whites, ½ c. rum or sherry.

Beat A until cold, add B, and freeze soft.

No. 645. **Orange Frappé.** *35 cts.*

A : 1 c. sugar, 2 cs. water, boil 5 m., add 1 c. orange-juice, and ¼ c. lemon-juice ;
B : 3 egg-whites, beaten stiff, or omit eggs, and add the orange pulp.

Beat A until cold, add B, and freeze soft. For a dark, rich frappé, use grape-juice instead of water in A.

No. 646. **Tea Frappé.** *30 cts.*

A : 4 tsps. tea, cover with 1 pt. freshly boiling water, steep 5 m. ;
B : 1 c. sugar, 2 cs. water, boil 5 m., rind and juice 3 oranges, juice 2 lemons, 1 c. pine-apple.

Strain A into B, and freeze.

CAKE, IN LOAVES

No. 647. **Angel Cake (1 loaf).** *20 cts.*

A : 1 c. egg-whites, ⅛ tsp. salt ;
B : 1 c. granulated sugar sifted twice, 1 tsp. almond, ½ tsp. vanilla ;
C : 1 c. flour, 1 tsp. cream of tartar, sift 3 times.

Beat A very stiff, fold in B, then, carefully, C, fill unbuttered pan, one with a centre-tube is best, bake 40 m. without moving, when done, invert pan until cool, remove pan, and brush cake with egg-white beaten with sugar, then cover with frosting.

No. 648. **Coffee Cake, with Fruit (2 loaves).** *45 cts.*

A : Cream 1 c. butter, add 1 c. sugar, beat thoroughly, add 2 eggs beaten slightly, 1 c. strong black coffee, 1 c. molasses, 2 cs. raisins, seeded and chopped, ½ c. citron, shredded, ½ c. currants or chopped nuts, 1 tsp. cinnamon, ½ tsp. each of allspice, cloves, and nutmeg ;
B : 4 cs. flour, 1 tsp. soda.

Beat A thoroughly, add B, sifted twice, a little at a time, till slightly buttered pans, bake ¾ of an hour. This will keep fresh a long time.

No. 649. **Chocolate Marshmallow Cake.** *30 cts.*

A : Cream ½ c. butter, add 1 c. sugar, sifted ;
B : 2 cs. flour, 2 tsps. baking-powder, sifted thoroughly ;
C : ½ c. cold water or milk, 1 tsp. vanilla or 1 tbsp. brandy ;
D : 4 egg-whites, beaten very stiff.

Cream A, add B and C alternately, beat thoroughly, fold in D, without further beating, bake in shallow tin 30 m., when cold pin a strip of wax-paper around the cake, and cover ½ inch deep with Marshmallow Filling No. 693, when cool cover with 2 ozs. chocolate, melted.

No. 650. **Delicate Cake (1 large loaf).** *25 cts.*

A : Cream ½ c. butter, add 1½ cs. granulated sugar, sifted twice ;
B : 3 cs. flour, 3 tsps. baking-powder, sifted twice, and 1 c. cold water or milk ;
C : ¾ c. of egg-whites, about 6, beaten very stiff, 1 tsp. vanilla or almond extract, or 1 tbsp. brandy.

Cream A thoroughly, add B alternately, beat thoroughly, fold in C, and add, if you like, ½ c. English walnut-meats or currants. Bake in slightly buttered and papered tin 40 m., very slow the first half hour.

No. 651. **Federal Fruit Cake (2 loaves).** *35 cts.*

A : Cream 2 cs. butter, add 2 cs. brown sugar, cream, and add 5 egg-yolks, beaten thick, and ½ c. sour cream ;
B : 2 cs. seeded and chopped raisins, 1 c. each of chopped almonds, currants, and citron, dredged with flour, 4 cs. flour, ½ tsp. soda, 1 tsp. cinnamon, ½ tsp. each nutmeg and cloves, ¼ c. each brandy and sherry ;
C : 5 egg-whites, beaten stiff.

Beat A thoroughly, add B alternately, then beat again, fold in C carefully, bake 40 m. This cake will keep fresh several weeks.

No. 652. **Globe Molasses Cake (1 loaf).** *15 cts.*

A : ½ c. melted butter, mix with 1 c. molasses, add 2 eggs, beaten, ½ c. cold water, 1 tsp. cinnamon, ½ tsp. ginger ;
B : 2 cs. flour, 1 tsp. soda, sift twice.

Beat A thoroughly, add B, bake in shallow pan 30 m., cover with Boiled Frosting No. 698.

No. 653. **Plain Cake (1 large loaf).** *22 cts.*

A : Cream ½ c. butter, add 2 cs. granulated sugar, sifted, 4 egg-yolks, beaten thick, 1 tbsp. vanilla or brandy, grating nutmeg ;
B : 3 cs. flour, 3 tsps. baking-powder, sift twice, and 1 c. milk ;
C : Whites, beaten stiff.

Beat A thoroughly, add B alternately, beat again, add, if you like, 1 c. chopped nuts, currants, or raisins, then fold in C carefully, and bake 30 or 40 m.

No. 654. **Pound Cake (2 loaves).** *75 cts.*

A : 2 cs. butter, cream, add gradually 2 cs. granulated sugar, then yolks 10 eggs, beaten until thick ;
B : Whites of eggs, beaten stiff, and 4 cs. flour ;
C : ½ c. brandy, ½ tsp. mace or nutmeg, and, if you like, 2 cs. raisins, currants, citron, or nuts.

Beat A 5 m., add B alternately, flavor with C, and bake 1 hour.

No. 655. **Raisin Cake (2 loaves).** *60 cts.*

A : Cream 1 c. butter, add 1½ cs. sugar, 1 c. cream, 5 egg-yolks, beaten thick, 2 tsps. cinnamon, 1 tsp. cloves, ½ tsp. nutmeg, ¼ c. brandy or sherry, 1 lb. raisins, seeded. Mix thoroughly, add 4 cs. flour, 1 tsp. soda, sifted twice ;
B : Whites, beaten very stiff.

Beat A thoroughly, fold in B, and bake in buttered, papered pans 40 m. This will keep fresh a long time.

No. 656. **Sponge Cake (1 large loaf).** *15 cts.*

A : 3 egg-yolks, beat 10 m., 1½ cs. sifted granulated sugar, beat 5 m., 1 c. sifted flour, beat 1 m., ½ c. cold water, beat 5 m., 1 c. flour, 3 tsps. baking-powder, sifted twice, juice and grated rind 1 lemon, or 1 tbsp. flavoring, ½ tsp. salt ;
B : Whites, beaten stiff.

Beat A 10 m., fold in B, bake in slightly floured, buttered pan 40 m.

Or 1 Small Loaf.

A: 5 egg-yolks, beaten until thick, 1 c. sugar, sifted, flavoring;
B: Whites, beaten stiff, and 1 c. flour, dash salt.

Beat A 3 m., add B alternately, folding in carefully, bake 40 m. in slow oven.

No. 657. **Sunshine Cake (1 loaf).** *18 cts.*

A: 5 egg-yolks, beaten thick, 1 c. granulated sugar, sifted, dash salt, ¾ c. flour, and ½ tsp. cream of tartar, sifted twice;
B: 7 egg-whites beaten very stiff, 1 lump sugar rubbed with lemon-rind and dissolved in 1 tsp. lemon and 1 tbsp. orange-juice.

Beat A 20 m., fold in B, and bake in slightly floured and buttered pan 40 m.

No. 658. **White Almond or Butter Cake (1 large loaf).** *40 cts.*

A: 1 c. butter, creamed, 2 cs. sugar, sifted;
B: ½ c. milk and 3 cs. flour and 2 tbsps. baking-powder, sifted twice, 1 c. chopped almonds, 1 tsp. almond or Noyau extract;
C: 8 egg-whites.

Cream A, add B alternately, beat thoroughly, fold in C, bake in buttered and papered pan 40 m. For butter cake omit milk and almonds, and use only 2 cs. flour.

No. 659. **White Fruit Cake (2 loaves).** *80 cts.*

A: Cream ¾ c. butter, add 1½ cs. granulated sugar, sifted, 3 egg-yolks, beaten thick;
B: 2½ cs. flour, 2 tsps. baking-powder, sifted twice, ¼ c. cream;
C: 1½ lbs. seeded raisins, 1 lb. currants, ½ c. citron, and

½ c. candied orange-peel, sliced and dredged with flour, ½ tsp. nutmeg, ¼ c. brandy ;
D : Whites, beaten stiff.

Mix A thoroughly, add B alternately, beat and add C, fold in D, and bake in buttered, papered pans 40 m. This will keep several weeks.

CAKE, IN LAYERS

Bake in round, shallow pans, slightly buttered. When cold fill with any of the fillings (see Cake Fillings), trim edges neatly, and cover top and sides with frosting (see Cake Frostings) to correspond with filling.

No. 660. **Cheap Cake.** *12 cts.*

A : Cream ¼ c. butter, add 1 c. granulated sugar, sifted, cream again, add 2 egg-yolks, beaten thick ;
B : 1½ cs. flour, 2 tsps. baking-powder, sifted twice, and ½ c. milk or water ;
C : Whites, beaten very stiff.

Beat A thoroughly, add B alternately, fold in C, and bake 15 m.

No. 661. **Better Cake.** *15 cts.*

A : Cheap Cake No. 660, omit yolks and use 1 c. flour and ½ c. corn-starch instead of all flour.

No. 662. **Chocolate Cake.** *18 cts.*

A : Cream ¼ c. butter, add 1 c. powdered sugar, 1 beaten egg ;
B : 2 cs. flour, 2 tsps. baking-powder, sifted twice, and ⅔ c. milk, 1 tsp. vanilla ;
C : 2 squares of chocolate, melted, with ¼ c. powdered sugar and ⅓ c. milk ;
D : Nougat Filling No. 694.

Cream A, add B alternately, beat thoroughly, add C when slightly cool, bake 20 m., when cool, fill with D and cover with Chocolate Frosting No. 702.

No. 663. **Orange Cake.** *18 cts.*

A : 5 egg-yolks, beaten thick, add 2 cs. granulated sugar, sifted ;
B : 2 cs. flour and 1½ tsps. baking-powder, sifted twice, dash salt, ½ c. water, juice and grated rind 1 sour orange ;
C : 3 egg-whites, beaten stiff ;
D : Orange Filling No. 695.

Beat A 10 m., add B alternately, mix thoroughly, fold in C, bake 20 m., fill with D, cover with plain frosting, garnish with quarters of orange.

SMALL CAKES

No. 664. **Cocoanut Thumbs or Squares.** *30 cts.*

A : Cream ⅓ c. butter, add 1 c. sifted granulated sugar ;
B : 1 c. milk, 2 cs. flour, 1 tbsp. corn-starch, and 2 tsps. baking-powder, sifted twice ;
C : 3 egg-whites, beaten stiff, 1 tsp. vanilla ;
D : 1 egg-white, beaten, with enough confectioners' sugar to spread, 1 tsp. vanilla, then 1 c. grated cocoanut.

Cream A, add B alternately, mix well, fold in C, bake in small round deep tins about size of your thumb, or use Angel Cake Recipe No. 647, bake in shallow tins, cut in squares, glaze with beaten egg-white and sugar, using very little sugar, cover with D.

No. 665. **Cream Cakes en Surprise.** *40 cts.*

A : Delicate Cake No. 650 ;
B : Cream or Chocolate Filling in No. 666, or whipped cream highly flavored ;
C : Boiled Frosting No. 698, or Foudant No. 703.

Bake A in small deep round tins, when done, cut out a piece from top of each, take out crumbs, leaving a box with walls ¼ of an inch thick, fill with B, replace cover, and dip in C ; or mix whipped cream with custard, or jam may be mixed with cream or custard.

No. 666. **Cream Puffs and Éclairs.** *28 cts.*

A : 4 tbsps. butter, 1 c. boiling water, 1 tsp. sugar, ¼ tsp. salt ;
B : 1¼ cs. pastry flour ;
C : 3 eggs.

Cook A until boiling, add B gradually, stirring constantly, remove from fire, stir until partly cool, add C, one at a time, beating thoroughly between each one, drop from spoon or press through pastry-bag on buttered and floured tin 2 inches apart, form in round balls for puffs, or in long and narrow fingers for éclairs. Bake 30 m., when cold, split open near the top and fill with

Coffee, Chocolate, or Cream Filling.

A : 2 cs. hot milk, pour over 3 egg-yolks, beaten thick, with 3 tbsps. corn-starch or 4 of flour, ¾ c. sugar, dash salt ;
B : 1 tbsp. vanilla, for cream filling, or 1 tsp. vanilla and 2 oz. melted chocolate, or ½ c. strong coffee.

Mix A thoroughly, cook until thick, stirring constantly, then simmer 20 m., add B, mix, and cool, fill puffs or éclairs, cover the éclairs with coffee, maple, or vanilla frosting to match filling.

No. 667. **Crullers.** *20 cts.*

A : Cream ¼ c. butter, add 1 c. sugar, and 2 egg-yolks, beaten thick ;
B : 3 cs. flour, 3 tsps. baking-powder, dash salt, 1 tsp. vanilla, ½ tsp. cinnamon, ½ tsp. nutmeg and 1 c. milk ;
C : 3 egg-whites, beaten stiff.

Cream A, add B alternately, fold in C, add enough flour to roll out thin, cut into oblong squares, cut 4 gashes through centre, lengthwise, run fingers in and out of gashes to separate, fry in deep hot fat, drain and roll in powdered sugar ; or flavor with grated rind of 1 orange, and cut in rings, fry, and cover while warm, with the orange-juice mixed with powdered sugar.

No. 668. **Molasses Cakes.** *12 cts.*

A: Cream ½ c. butter, add ½ c. granulated sugar, 1 c. very dark molasses, ½ c. sour milk, ½ tsp. salt, 1 tsp. ginger, ½ tsp. cinnamon, ¼ tsp. each cloves and nutmeg;
B: 1 tsp. soda, sifted with 1 c. flour and enough flour to make very soft dough;
C: Confectioners' Sugar Frosting No. 699.

Mix A thoroughly, add B, roll out ¼ inch thick, cut in round cakes, and bake, when cool cover with C.

No. 669. **Sugar Cookies or Jumbles.** *28 cts.*

A: Cream 1 c. butter, add 2 cs. sugar, 3 eggs, beaten slightly, ¾ c. milk, ¼ tsp. nutmeg, 1 tsp. vanilla;
B: 2 tsps. baking-powder, sifted with 1 c. flour, adding enough flour to make very soft dough;

Mix A thoroughly, add B, roll out ½ inch thick, using as little flour as possible, cut, and bake, remove from oven as soon as done, sprinkle with granulated sugar, put 1 raisin in each cookie; you may use sour milk and ½ tsp. soda instead of baking-powder. For jumbles, cut with hole in centre.

AFTERNOON TEA CAKES

No. 670. **Almond Drops.** *14 cts.*

A: 5 egg-whites, beaten very stiff;
B: ½ c. flour, ½ c. fine granulated sugar, and ½ tsp. cream of tartar;
C: ½ tsp. almond extract, ½ tsp. rose-water.

Sift B 3 times, fold in A, add C, drop from tip of spoon on buttered or waxed paper, bake 10 m. in slow oven.

No. 671. **Almond Sand Cakes.** *52 cts.*

A: Cream 1¼ cs. butter, add 2¼ cs. sugar, 1 whole egg, and 2 yolks, add 4 cs. flour, 1 tsp. cinnamon;
B: ½ lb. almonds, blanched, and split in two;

C : 2 egg-whites, beaten slightly ;
D : Granulated sugar, then powdered cinnamon.

Beat A thoroughly, roll out very thin on a marble slab, cut in hearts or diamonds, brush with C, put one of B in each corner, brush with C again, sprinkle centre with D, bake in quick oven. This recipe will make about 12 doz. When cold, pack in a tin box, when needed, crisp in a hot oven 1 m. These will keep for weeks.

No. 672. **Almond Strips.** *25 cts.*

A : 1 c. almonds, chopped fine and mixed with 1 egg-white, slightly beaten, 2 tbsps. powdered sugar ;
B : Puff Paste No. 541.

Roll B very thin, 3 inches wide and 10 inches long, cover with A, cut into inch strips, bake until light brown.

No. 673. **Babas.** *35 cts.*

A : ½ yeast-cake, dissolved in ¼ c. warm milk, ¼ c. flour, put in warm place until very light, then add ½ c. butter, creamed, ¼ c. granulated sugar, 3 eggs, one by one, beating thoroughly, grated peel 1 lemon ;
B : 2 cs. flour, 1 c. currants and seeded raisins ;
C : 1 c. sugar, ½ c. water, boil until it threads, add ¼ c. rum.

Mix A thoroughly, beat 10 m., add B, fill a round mould, with hole in centre, half full, put in warm place until double its bnlk, bake in moderate oven ¾ of an hour, turn out of pan, cover with C. Serve hot, with whipped cream in centre, for dessert, or serve cold, without cream, for afternoon tea, or omit currants or raisins, form into thin sticks, 3 or 4 inches long, let rise 15 m., glaze with white of egg, sprinkle with powdered sugar and cinnamon, bake 10 m.

No. 674. **Chocolate Chips.** *20 cts.*

A : ½ c. butter, cream, add 1 c. sugar and 2 eggs ;
B : 4 tbsps. melted chocolate, 1 tsp. vanilla, flour enough to make a soft batter, about 1 c.

Beat A thoroughly, add B, pour in narrow greased pan, in very thin layers, bake quickly, brush with egg-white, cut into strips while hot, and serve cold ; or cover saltines with melted chocolate, mixed with a tiny bit of butter.

No. 675. **Chocolate Drops.** *18 cts.*

A : ½ c. powdered sugar, 4 squares of Baker's chocolate, grated, ½ tsp. vanilla ;
A : 3 egg-whites, beaten very stiff.

Mix A, fold in B, drop on buttered paper from teaspoon, bake in slow oven.

No. 676. **Cinnamon Bars.** *20 cts.*

A : 1 lb. light-brown sugar, 4 eggs ;
B : ½ c. blanched almonds, shredded, peel 1 lemon, grated, 1 tbsp. cinnamon, 1 tsp. ground cloves ;
C : 1 lb. flour.

Cream A ½ an hour, add B, mix thoroughly, add C, roll out very thin, cut in long bars, and bake until brown.

No. 677. **Flakes.** *8 cts.*

A : 3 egg-yolks, beaten, ¼ tsp. salt, ½ tsp. cinnamon, flour.

Make A thick enough with flour to roll very thin, cut in long, narrow strips, fry in very hot fat in dripping-pan, when done, dust with powdered sugar. These are better if rolled on marble.

No. 678. **Graham Sand Cakes.** *15 cts.*

A : ½ c. butter, cream, add 1 c. brown sugar, white 1 egg, ½ c. water ;
B : 2 tsps. baking-powder, sifted with ½ c. white flour, and enough graham flour to roll out ;
C : 1 c. peanuts, chopped fine, sprinkle with sugar and cinnamon.

Mix A thoroughly, add B, roll thin, cut into squares, glaze with egg, cover with C, and bake.

No. 679. **Lady-fingers.** *16 cts.*

A : 6 egg-whites, beaten very stiff, add ⅔ c. of powdered sugar ;
B : 4 egg-yolks, beaten thick, ⅔ c. flour and dash salt, sifted twice.

Beat B thoroughly, fold in A, press from pastry tube on buttered or waxed paper in long, narrow fingers, dust with powdered sugar, and bake 8 m. in slow oven.

No. 680. **Macaroons.** *20 cts.*

A : 1½ cs. almond-meal or powder, and 2 egg-whites, beaten stiff.

Mix A gradually until quite thick, add more powder if necessary, drop from teaspoon on butter, bake 15 or 20 m. in slow oven.

No. 681. **Peanut Cookies.** *20 cts.*

A : Cream 4 tbsps. butter, add ½ c. granulated sugar, 2 egg-yolks, beat thoroughly, add 4 tbsps. milk, ½ tsp. salt, 1 tsp. lemon-juice ;
B : 1½ tsp. baking-powder and 1 c. flour, sifted twice, 2 cs. chopped peanuts.

Beat A thoroughly, drop from spoon on buttered paper or tin, place whole peanut in centre of each. Bake 12 m. in slow oven.

No. 682. **Pound Cakes, Love's Wells, or Madelaines.** *40 cts.*

Pound Cakes:

A : Cream 1 c. butter, add 1 c. sifted granulated sugar, 5 egg-yolks, beaten until thick ;
B : 2 cs. sifted flour, 2 tsps. flavoring ;
C : Egg-whites, beaten stiff ;
D : ½ c. jelly, jam, or marmalade ;
E : Candied fruit, angelica, or nuts.

Beat A about 20 m., add B, beat 10 m., fold in C, fill 2 square pans in layers ½ inch thick and bake in slow oven 30 m.

When cool, spread 1 layer with D, cover with the other layer, cut in very small squares or fancy shapes, cover with frosting, and garnish with E. These may be dipped in Fondant No. 703, colored and flavored.

Love's Wells: Cut or bake in round cakes, cut with smaller cutter nearly to the bottom, dip in frosting, fill with marmalade or whipped cream sweetened and mixed with candied fruits or chopped almonds.

Madelaines: Drop dough from tip of spoon on buttered tin several inches apart, when baked, spread with D, put two together, and dip in frosting; or use the following mixture

A: 1 c. butter, cream, add 1½ cs. flour, juice and rind 1 lemon;
B: 1½ c. granulated sugar, 1 c. eggs, about 6.

Cream A, beat thoroughly, add B, beat again and bake in small patty-pans ½ an hour, cover with frosting.

No. 683. **Puff-paste Dainties.** *24 cts.*

A: Puff Paste No. 541;
B: ¼ c. powdered sugar, 1 tsp. cinnamon or ¼ c. chopped almonds.

Roll A very thin, sprinkle with B, fold and roll again, repeat twice, cut into long, narrow pieces or sticks, or fancy shapes, brush with beaten egg, bake, and serve cold; or, omit almonds and cinnamon, cut paste in fancy shapes and put two together with cream, lemon, or orange filling, or use marmalade.

No. 684. **Rock Cakes.** *40 cts.*

A: Cream 1 c. butter, add 1 c. granulated sugar, sifted, 2 eggs, beat thoroughly, add 1 c. sifted flour, mixed with ½ tsp. baking-powder;
B: ½ lb. currants or seeded raisins, ½ lb. chopped almonds or English walnuts, 3 tbsps. brandy.

Beat A 15 m., add B and enough flour to make soft batter, drop from spoon on buttered paper, and bake in quick oven.

No. 685. **Rolled Wafers.** *15 cts.*

A : ¼ c. butter, cream, ½ c. powdered sugar, 2 eggs, 2 tbsps. cream, 1 tsp. flavoring ;
B : ¾ c. flour, or enough to make rather stiff batter ;
C : ¼ c. shredded almonds.

Beat A, add B, mix thoroughly, color with Burnett's paste, spread very thin on buttered tin sheet with a knife, in patches, 3 by 4 inches, sprinkle with C, bake in slow oven, remove from tin while warm, curl into rolls over round sticks.

CAKE FILLINGS AND FROSTINGS

No. 686. **Caramel Filling.** *12 cts.*

A : 1 tbsp. butter, ¾ c. cream, ½ c. sugar ;
B : 4 tbsps. caramel or burnt sugar, 1 tsp. vanilla.

Boil A until it threads, add B, when cool fill and cover cakes.

No. 687. **Chocolate Filling.** *10 cts.*

A : 3 oz. melted chocolate, 3 tbsps. cream ;
B : 1 egg, well beaten, mix with ¾ c. powdered sugar, dash salt, 1 tsp. vanilla.

Add A to B, cook until thick, stirring constantly, when cool fill and cover cakes.

No. 688. **Coffee Filling.** *10 cts.*

A : 1 c. hot milk, ½ tsp. butter or dash salt ;
B : 2 egg-yolks, beaten, ½ c. powdered sugar, 2 tbsps. corn-starch ;
C : ½ c. very strong, black coffee.

Mix B, add A slowly, return to fire, and cook until boiling, add C, cook until thick, when cool fill cakes, and cover with Coffee Frosting No. 701.

No. 689. **Cocoanut Filling.** *10 cts.*

A : 1 c. grated fresh cocoanut, or dried cocoanut soaked in milk, juice and grated rind of 1 small lemon ;
B : Boiled Frosting No. 698.

Add A to B, fill, and cover cakes.

No. 690. **Cream Filling.** *10 cts.*

A : 1½ cs. hot milk, 1 tsp. butter, or dash salt ;
B : 2 eggs, beaten, ½ c. powdered sugar, 3 tbsps. cornstarch ;
C : 1 tsp. of any of the flavoring extracts or 1 tbsp. of cordial.

Add A to B, cook 10 m., stirring constantly, remove from fire, when cool, add C, spread between cakes, and cover with frosting.

No. 691. **Date Filling.** *15 cts.*

A : ½ lb. dates ;
B : ½ c. cream, whipped very stiff, 1 tbsp. lemon-juice ;
C : Boiled Frosting No. 698.

Scald, dry, stone, and chop A, add B, fill cakes, cover with C.

No. 692. **Maple Syrup Filling.** *12 cts.*

A : 1 c. maple syrup ;
B : 1 egg-white, beaten stiff.

Boil A until it threads, add slowly to B, beat until cool, fill cakes. To cover cake on top and sides, double this recipe.

No. 693. **Marshmallow Filling.** *10 cts.*

A : 5 tbsps. very clean gum arabic, ½ c. cold water, dissolve, add ½ c. powdered sugar ;
B : 1 egg-white, beaten very stiff.

Cook A until thick enough to form soft ball, when put in cold water, strain, and pour slowly into B, beating constantly,

flavor with 1 tsp. vanilla and a few drops lemon-juice, cover cake, smooth with knife, dipped in hot water ; or

A : ½ lb. marshmallows ;
B : Boiled Frosting No. 698.

Put A in oven just long enough to puff them, arrange on top of cake, pour over B, when cold, cut in squares between the marshmallows.

No. 694. **Nougat or Nut Filling.** *16 cts.*

A : 1 c. nut-meats, cut very fine, add to 1 egg-yolk, beaten thick, 3 tbsps. powdered sugar, ½ c. cream, whipped, and egg-white, beaten very stiff, dash salt ;
B : Boiled Frosting No. 698.

Add A to B, fill and cover cakes.

No. 695. **Orange Filling.** *10 cts.*

A : Juice and grated rind 1 orange, 1 tsp. lemon-juice, 1 tsp. orange extract ;
B : 2 egg-whites, beaten stiff, ½ c. powdered sugar, 1 tsp. gelatine, dissolved in little warm water, or
C : Cream Filling No. 690.

Add A to B, or C, fill cakes, cover with Boiled Frosting No. 698, garnish with candied orange quarters and white grapes.

No. 696. **Pineapple Filling.** *15 cts.*

A : ½ c. grated pineapple, ½ c. pecan nuts, chopped ;
B : Boiled Frosting No. 698, or Confectioners' Sugar Frosting No. 699 ;
C : 1 tbsp. gelatine, dissolved in hot pineapple juice, 2 tbsps. sugar, 1 tsp. lemon-juice.

Mix A with B or C, spread between cakes, cover with frosting.

No. 697. **Peach Filling.** *15 cts.*

A : 1 c. peach-pulp ;
B : 1 c. whipped cream, ½ c. powdered sugar, or Cream Filling No. 690.

Mix A with B, fill cakes, cover with boiled frosting, colored pink, sprinkle with chopped almonds.

FROSTINGS

No. 698. **Boiled Frosting.** *6 cts.*

A : 1 c. fine granulated sugar, ⅓ c. hot water ;
B : 1 large egg-white, ⅛ tsp. cream of tartar ;
C : 1 tsp. flavoring extract, or 1 tbsp. cordial.

Boil A without stirring until it threads, pour slowly into B, beating constantly, until thick enough to spread, add C, and cover cake while warm.

No. 699. **Confectioners' Sugar Frosting.** *8 cts.*

A : 1 c. confectioners' sugar XXXX. ;
B : 1 large egg-white, 1 tsp. flavoring extract, or 1 tbsp. cordial, 1 tsp. water, or flavor with fruit-juice.

Add A to B slowly, beat until thick, use no water or flavoring if fruit-juice is used ; or

A : 1¾ cs. sugar, 1¼ cs. water ;
B : ½ c. confectioners' sugar.

Boil A 15 m., add B, or only enough to dissolve, stir, add flavoring and cover cakes while warm.

No. 700. **Caramel Frosting.** *12 cts.*

A : 1 c. brown sugar, ½ c. cream, dash salt ;
B : 2 tbsps. caramel or burnt sugar.

Boil A without stirring 5 m., add B, cover cake while warm.

No. 701. **Coffee Frosting.** *8 cts.*

A : 2 tbsps. very strong coffee, add to Boiled or Confectioners' Sugar Frosting, cover cakes while warm.

No. 702. **Chocolate Frosting.** *10 cts.*

A : 2 tbsps. grated chocolate or rich cocoa ;
B : Boiled or Confectioners' Frosting ;
C : 3 tbsps. cream, 3 tbsps. sugar, ½ tsp. butter, and 1 tsp. vanilla.

Add A to B, or melt it with C, cover cakes while warm.

No. 703. **Fondant.** *6 cts.*

A : 2 cs. sugar, 1 c. water, ¼ tsp. cream of tartar ;
B : 1 tbsp. flavoring, little water if necessary.

Boil A until a soft ball can be formed in cold water, cool slightly, turn out on marble, knead until creamy, cool, when ready to use, melt, add B, dip cakes quickly, using skewers for the purpose.

No. 704. **Maple Sugar Frosting.** *15 cts.*

A : ½ lb. maple sugar, scraped, ¼ c. boiling water ;
B : 1 egg-white, beaten stiff.

Melt A, boil without stirring until it threads, add slowly to B, and beat until thick enough to spread.

No. 705. **Nut Frosting.** *14 cts.*

A : 1 c. nuts, chopped fine ;
B : Boiled or Confectioners' Frosting.

Add A to B, or use cream instead of water in boiled frosting, flavor with almond or pistachio extract.

No. 706. **Pineapple Frosting.** *12 cts.*

A : 2 cs. confectioners' sugar, sifted thoroughly, ¼ c. hot pineapple-juice, 1 tbsp. lemon-juice.

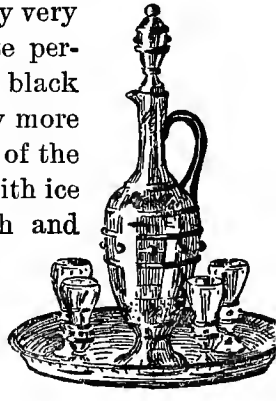
Beat A thoroughly, and cover cake when cold ; cake should be in layers put together with grated pineapple.

After the dessert is removed serve black coffee, which should be clear and very strong. It may be poured on the table by the hostess or sent in from the butler's pantry. The cups, which are very small, should only be three-quarters full, and should be placed in front of each guest. Crystal or lump sugar should be passed to the left, accompanied by a tiny jug of cream, if cream is served. As the object of taking black coffee is to aid digestion, the addition of cream is injurious, and, therefore, unnecessary. If the hostess pours the coffee, the pot containing it and the cups should be placed in front of her on a tray.

Now place a finger-bowl in front of each guest, slightly to the left. They should be arranged and placed on the side-table before the meal is announced. Use the handsomest small plates you possess. Place a dainty doily, smaller than the plate and one that will wash, upon each plate, under the finger-bowl, which should be half-filled with cold water, adding a geranium-leaf, slice of lemon, or a flower, if you like. If fruit is to be served it should precede the coffee, and a small plate, holding a fruit-knife, should be placed

in front of each guest. Occasionally cheese, wafers, and celery are served instead of fruit. Bonbons should be served just before guests leave the table.

At a formal dinner the finger-bowls are placed directly after the dessert or fruit, after which the ladies leave the table, the hostess, of course, rising first. Then the coffee is served to the ladies in the drawing-room; the gentlemen remaining at the table are served at the same time. Cigars, liqueurs, and cordials in very small decanters are then placed on the table for the gentlemen to help themselves. A small decanter, containing cordial, is brought into the drawing-room on a tray, accompanied with cordial-glasses and a glass dish of finely pounded ice.



Cordials are alcoholic liquors, usually very sweet and of high flavor and delicate perfume. They are always served after black coffee in tiny glasses holding scarcely more than a tablespoonful. In serving any of the crêmes, the glasses should be filled with ice pounded very fine, as they are rich and heavy, and require dilution. The ordinary cordial or liqueur is served without ice. Imported cordials are usually served, but the recipes given below are a good imitation, quite inexpensive, and may easily be made at home. The fashion of serving coffee and cordials in the drawing-room is one

of choice. At a ladies' luncheon, however, while it is an aid to sociability, it is not necessary, as there are no men, cigars, and strong drinks to leave behind.

No. 707. **After-dinner Coffee.** *12 cts.*

A : ¾ c. freshly powdered coffee ;
B : 3 cs. boiling water.

Put A in a French pot or in a strainer lined with cloth, several inches from bottom of pot, place on back of range, pour in B, when percolated through, pour through again carefully. Draw pot to front of range and boil 2 m., or follow Recipe No. 712, using 3 cs. water instead of 6. Serve at once.

No. 708. **Cherry or Grape Cordial.** *$1.36.*

A : 5 lbs. sour cherries or grapes and 2 qts. French brandy or spirits ;
B : 2 scant lbs. sugar, 1½ pts. water.

Put A in demijohn, cork for 6 weeks, then boil B 5 m., when nearly cold, add liquor from demijohn. Strain and bottle.

No. 709. **Orange Cordial.** *$1.30.*

A : Yellow peel from 9 large oranges cut in small pieces.

Follow method No. 708, using A instead of cherries.

No. 710. **Raspberry Cordial.** *$1.25.*

Follow recipe No. 708, using black raspberries instead of cherries, or an excellent method may be found in the National Cook Book, page 475.

Wines, and How to Serve Them.

With oysters, serve sauternes slightly cold in the bottle, decanter, or glass pitcher.

With soups, serve sherry, slightly cold in decanters.

With fish, serve Rhine wine, rather cold in bottle.

With entrées, serve claret, slightly cold, in decanters.

With meats and poultry, serve champagne, very cold in the bottle, or from a glass pitcher immediately.

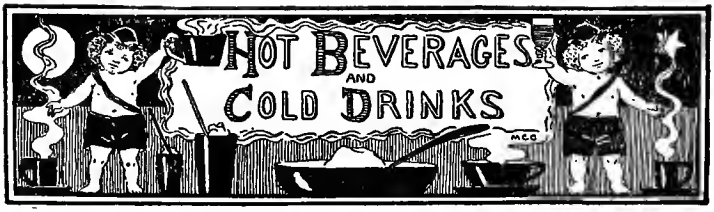
Champagne should be placed on ice several hours before serving.

With game, serve Burgundy, slightly warm, in the bottle or glass pitcher.

With salads, serve Burgundy and champagne.

With desserts, serve port wine or Madeira, even temperature, in the bottle.

With coffee, serve cordials and brandies from small decanters, in liqueur-glasses. If you use any of the crêmes, fill the glasses with powdered ice before pouring in the cordials.



HOT BEVERAGES

No. 711. **Chocolate.** *24 cts.*

A : 1 qt. hot milk, or 3 cs. milk and 1 c. hot water, 1-inch stick cinnamon ;
B : 4 tbsps. chocolate or very rich cocoa and 3 tbsps. sugar, or 2 bars Maillard's chocolate, which is sweet, 1 tbsp. arrowroot or corn-starch ;
C : 1 tsp. vanilla, 1 tsp. sherry, dash salt ;
D : 1 c. whipped cream.

Pour A over B, simmer 10 m., add C, beat with Dover egg-beater 5 m. Serve with spoonful of D on each cup. 1 c. strong, clear coffee may be added, as it gives a peculiar flavor much appreciated by lovers of coffee.

No. 712. **Coffee, Boiled.** *12 cts.*

A : 1 c. freshly ground coffee, 1 egg-white and mashed shell, 1 c. cold water or coffee left from day before ;
B : 6 cs. cold water ;
C : 2 tbsps. cold water.

Mix A, put in a thoroughly clean pot, add B, heat gradually until boiling, put a piece of cloth in spout to keep aroma in, boil 5 m. Add C, draw pot to back of range, in 2 m. serve. After serving, strain coffee from the grounds into a glass jar, put the cover on tight, and it is ready to use instead of water for the next day's coffee.

No. 713. **Cider, Mulled.** *12 cts.*

A : 1 qt. cider, 1 tsp. whole allspice, ½ tsp. cassia buds ;
B : 3 eggs, beaten thoroughly.

Boil A 3 m., add to B, carefully. Serve hot.

No. 714. **Sherry, Mulled.** *35 cts.*

A : 1 c. boiling water, 1 tbsp. broken stick cinnamon, 1 doz. cloves, ½ doz. cassia buds ;
B : 4 eggs, beaten until light, ½ c. sugar ;
C : 1 c. hot sherry.

Boil A 1 m., add to B gradually, stirring constantly, add C, and serve.

No. 715. **Claret Punch.** *$1.15.*

A : 1 qt. Bordeaux or claret, juice and grated peel 3 oranges, 6 cloves, 6 cassia buds, stick cinnamon ;
B : ½ c. sugar.

Mix A, after 12 hours add B. Strain, heat, and serve.

No. 716. **Russian Tea.** *10 cts.*

A : 4 tsps. tea. A good mixture is 8 oz. Formosa Oolong, 6 of Ceylon, and 2 of English Breakfast tea, and the dried peel of 1 orange cut into bits ;
B : 1 qt. freshly boiling water ;
C : ½ tsp. sugar-crystals, ½ tsp. Jamaica rum, ½ slice lemon, and 1 preserved cherry or strawberry.

Pour B over A, cover for 4 m., serve with C in each cup.

COLD DRINKS

No. 717. **Iced-tea Punch.** *35 cts.*

A : 6 tsps. tea (see mixture in No. 716) ;
B : 1 qt. freshly boiling water ;
C : ½ c. granulated sugar, 6 tbsps. lemon-juice, 1 lemon and 1 orange, sliced thin, 1 qt. fresh strawberries, 2 cs. pounded ice ;
D : 1 bunch fresh mint dusted with powdered sugar ;
E : 1 pt. carbonated water, Apollinaris or champagne.

Pour B over A, steep 5 m., strain, when cold pour in pitcher containing C, fill mouth of pitcher with D, when ready to serve add E.

No. 718. **Champagne Punch.** *$3.30*

FOR 20 PERSONS.

A : 3 pts. plain soda, 2 qts. American champagne ;
B : ¼ c. each brown curacoa, brandy, sherry, and maraschino, 1 small, unpeeled cucumber, cut in slices, large piece of ice.

Mix B, when ready to serve, add A.

No. 719. **Champagne Fruit Punch.** *$3.60.*

FOR 20 PERSONS.

A : 2 qts. champagne, large piece of ice, 1 pt. plain soda or Apollinaris ;
B : 1 pineapple, 12 oranges, 6 lemons, cut in slices, 1 c. white grapes cut in halves, 1 c. strawberries, 1 c. maraschino cherries, ½ c. yellow Chartreuse, ½ c. brandy.

Mix B 2 or 3 hours before needed, when ready to serve, add A.

No. 720. **Claret Punch.** *$1.67.*

FOR 20 PERSONS.

A : 2 qts. claret, large piece ice ;
B : 6 lemons, sliced, 2 doz. whole cloves, 1 c. sugar ;
C : 2 qts. Apollinaris, or use 1 qt. and more claret.

Mix B 12 hours before needed, then add A, when ready to serve add C.

No. 721. **Claret and Tea Punch.** *$1.80.*

FOR 20 PERSONS.

A : 3 qts. claret, 2 cs. strong infusion of English Breakfast tea ;
B : 1 c. sugar, juice 4 lemons, ½ c. curaçoa or maraschino, large piece of ice.

Mix B, add A, and serve.

No. 722. **Currant Punch.** *50 cts.*

FOR 20 PERSONS.

A : 2 cs. currant jelly, 1 c. sugar, 3 qts. water ;
B : 3 lemons and 3 oranges, sliced, large piece of ice.

Boil A 5 m., strain, when cool add to B.

No. 723. **Fruit Punch.** *75 cts.*

FOR 20 PERSONS.

A : 1 c. each pineapple, strawberries, red raspberries, bananas, white grapes, and maraschino cherries, 6 oranges and 6 lemons, sliced ;
B : 2 cs. cold water, 1 c. sugar ;
C : Large piece ice, 2 qts. seltzer water.

Boil B 10 m., strain, add A, when ready to serve add C.

No. 724. **Rum Punch, with Fruit.** *$1.95.*

FOR 20 PERSONS.

A : 1 qt. rum, 4 oranges, 4 lemons, and 1 pineapple, sliced, 1 qt. strawberries, 2 cs. sugar, 1 pt. strong infusion of tea, 1 pt. sherry ;
B : Large piece ice, 3 pts. plain soda or Apollinaris.

Mix A several hours before needed, when ready to serve add B.

No. 725. **White Wine Punch.** *$3.95.*

FOR 20 PERSONS.

A: 2 qts. white wine, 1 pt. claret, ½ c. brandy, ¼ c. Benedictine or Chartreuse, 2 oranges, sliced, juice 3 lemons, 1 small unpeeled cucumber, cut in two, and sliced thin;
B: 1 c. sugar, 2 cs. water, 1 stick cinnamon, 2 cloves;
C: Large piece ice, 1 qt. champagne.

Boil B 5 m., when cold add A, when ready to serve add C.

No. 726. **A Few Cocktails.** *25 to 60 cts.*

Put all ingredients in a glass or silver mixer, add 1 c. finely pounded ice, shake thoroughly, and strain into 6 small glasses, serve just before dinner in the drawing-room or at table before the first course.

Grape Fruit: ⅔ c. grape-fruit juice, ⅓ c. sherry, 1 tbsp. rum.

Manhattan: ½ c. Italian Vermouth, ½ c. whiskey, 1½ tsps. Boker's bitters, ½ tsp. gum syrup, serve with a brandied cherry in each glass, or omit syrup and serve with olives instead of cherries.

Martini: ½ c. Tom gin, ½ c. Italian Vermouth, 1 tsp. orange bitters, serve with a curled lemon-peel in each glass, or rub rim of glass with lemon zest, then dip in powdered sugar.

Orange: Juice of 2 oranges and 1 small lemon or lime, 4 tbsps. brandy, 1 tsp. sugar, ½ pt. club soda.

Strawberry: 12 large strawberries, mashed, 1 tbsp. maraschino, 1 tsp. orange bitters, 1 c. brandy, serve one strawberry in each glass.

Rum: ¾ c. Jamaica rum, ½ tsp. gum syrup, 1 tsp. Angostura bitters, 4 tbsps. lemon-juice, serve in lemon skins, remove top and pulp, cut off piece from bottom to make them stand, serve with straws.

ALL of the following accessories should be served with their respective courses, except the salted nuts or popcorn, bonbons and olives, celery or radishes. The three latter should be removed just before dessert is served. A few suggestions about bonbons may be of some use to the young housekeeper: Brandied cherries dipped in fondant, marrons or fruits glacé, marrons or fruits deguisé, or chocolates, any of these in tiny paper cases; or peppermints or small candies filled with liqueurs, are the first choice. If these are not obtainable, select cheaper candies with artistic coloring, but perfectly fresh.

A new way of preparing almonds is to brown them in a syrup made of 1 c. brown sugar to ¼ c. water, and serve them as a bonbon.

No. 727. **Almonds or Nuts, Salted.** *50 cts.*

A: 1 lb. almonds, pecans, filberts, or peanuts;
B: 1 c. boiling olive oil; or
C: 1 egg-white slightly beaten.

Cover A with boiling water, remove skins, soak for several hours in strong salt water, drain and dry, and plunge into B until brown, drain on paper; or roll them in C, and brown in oven, or omit B and C and brown them in the oven until dry.

No. 728. **Bread Sticks.** *6 cts.*

A : 1 cake compressed yeast, 1 tsp. sugar, ½ c. warm water, 1 tbsp. flour ;
B : 1 c. milk, mixed with 1 c. hot water, or 2 c. warm water, 1 tsp. butter ;
C : Spring wheat flour, 1 tsp. salt.

Dissolve A in a cup, when the cup is full add to B, then add C, stirring constantly, beat 15 m., adding enough flour to make it stiff enough to knead. Turn out on board, knead until it ceases to stick, place in bowl in temperature 75 degrees for 3 hours, knead again, make into long, thin sticks or to fit bread-stick pans, let raise 10 m., brush with melted butter, and bake 10 m.

No. 729. **Cheese Sticks or Straws.** *8 cts.*

A : 1 c. flour, 1 tsp. baking-powder, sifted, add 1 tbsp. melted butter, ½ c. grated cheese, dash salt and cayenne, and enough milk to make a stiff dough.

Roll A very thin, cut in narrow strips, roll in grated cheese, braid the strips together, bake on brown paper ; or use Puff Paste No. 541, roll thin, sprinkle with cheese and cayenne, and cut into strips, bake until brown ; or mix ½ c. grated cheese with ½ c. flour, 1 tsp. butter, dash salt and cayenne, cold water enough to make light paste, roll very thin, cut into strips, brush with white of egg, bake on paper in very hot oven ; or mix 1 c. grated cheese, ¼ tsp. salt, dash cayenne, whites of two eggs, beaten stiff, with enough flour to hold together, form into long sticks, roll in fine cracker-dust, and fry in hot fat. Serve any of these with salad or at afternoon tea.

No. 730. **Croûton Sticks.** *5 cts.*

Cut bread into ¼-inch slices, remove crust, spread slightly with butter on both sides, cut into strips ¼ inch wide, bake until light brown. Serve with cheese or soup, or salads.

No. 731. **Luncheon Rolls.** *10 cts.*

A : 12 very thin slices bread without crust ;
B : Butter rather soft.

Spread A with B before cutting, cut into oblong strips, roll and fasten with wooden toothpick until ready to use.

No. 732. **Parmesan Wafers.** *5 cts.*

A : 2 tbsps. Parmesan cheese, mix with ½ tsp. mustard and dash cayenne ;
B : 12 zepherettes spread with butter.

Cover B with A, brown in oven, and serve hot. Serve with salads or at afternoon tea.

No. 733. **Pop Corn, Salted.** *10 cts.*

A : 1 qt. freshly popped corn, 1 tbsp. butter.

Sauté A until light brown, dust with salt, and serve as you would salted almonds.

No. 734. **Pulled Bread.** *10 cts.*

Remove crust from fresh bread, tear into small strips, brown in hot oven. Serve with cheese and salad.

No. 735. **Scones.** *12 cts.*

A : 2 cs. flour, 2 tsps. baking-powder, 1 tsp. salt, ½ c. butter, 2 tbsps. sugar, 1 beaten egg, ½ c. seedless raisins or currants.

Mix A, roll ½ inch thick, cut into rounds, bake in oven o on hot griddle, when done, split open, spread with butter, and serve on plate covered with doily, in the place of sandwiches for afternoon tea or at luncheon.

No. 736. **Stuffed Olives.** *20 cts.*

A : 12 large olives ;
B : 4 anchovies, washed, boned, and minced with onion and parsley, or Spanish Force-meat No. 227.

Stone A, soak ½ an hour in lukewarm water, then plunge in ice-water, dry, and fill with B. Olives stuffed with anchovies or sweet red peppers may be bought in bottles. The latter are called Pim Olas.

SANDWICHES FOR LUNCHEONS, AFTERNOON FUNCTIONS, AND EVENING COLLATIONS

Method.

Use white, brown, graham, or entire wheat bread, cut into very thin slices, spread each slice with any of the Flavored Butters or soft plain butter, spread one slice with the mixture, cover with the other slice, press together, cut in fancy shapes, or roll. Wrap in waxed paper until ready to serve.

Bread may be baked purposely for sandwiches by filling baking-powder boxes half full of dough, let rise, and bake. Rolls may be used for afternoon receptions, picnics or chafing-dish suppers. Cut out a piece from the top, remove crumbs, leaving a shell, butter inside, fill with the mixture or salad, put on cover, and wrap each one in waxed paper until required. Sandwiches for afternoon tea should be very small and always served on a dainty doily in a pretty plate or dish.

SAVORY SANDWICHES

No. 737. **Anchovy Sandwiches.** *15 cts.*

A : Anchovy Butter No. 765, or plain butter, and 6 anchovies ;

B : 6 olives, stoned and chopped very fine.

Spread white bread with **A**, then with **B**.

No. 738. **Baked Bean Sandwiches.** *6 cts.*

A : ½ c. baked beans, press through a colander, mix with 1 tbsp. horseradish or tomato catsup, 1 tsp. each parsley and celery, minced fine, ½ tsp. each onion-juice and made mustard.

Spread entire wheat bread with butter, then with A.

No. 739. **Caviar Sandwiches.** *18 cts.*

A : Caviar Butter No. 766, or plain butter, caviar, and lemon-juice;
B : 6 long narrow strips white bread.

Spread B with A, roll and fasten with wooden toothpick until ready to serve.

No. 740. **Celery Sandwiches.** *15 cts.*

A : 1 c. celery, and 1 tbsp. apples, nuts, or olives, all minced very fine;
B : 2 tbsps. Mayonnaise Dressing No. 437.

Spread white bread with butter, then with A, thoroughly mixed with B.

No. 741. **Cheese Sandwiches.** *12 cts.*

A : Cheese Butter No. 767, or Savory Butter No. 777; or
B : 2 tbsps. cream cheese, 2 tbsps. Rochefort, ¼ tsp. paprica, rubbed smooth with 2 tbsps. cream; or
C : 3 tbsps. cream cheese and ¼ c. walnut meats, chopped fine; or
D : 4 tbsps. cream cheese, 6 chopped olives, and white lettuce-leaves dipped in French Dressing No. 436; or
E : ½ a cottage cheese, 1 tsp. anchovy essence, ½ tsp. paprica, or 1 tbsp. parsley, minced.

Spread white bread with A; or entire wheat bread or Kennedy biscuit with butter, then with B; or white bread, spread with butter then with C; or graham bread spread with butter, then with D; or entire wheat bread spread with butter, then with E.

No. 742. **Chicken and Celery Sandwiches.** *18 cts.*

A : ½ c. chicken and ½ c. celery, minced fine ;
B : 2 tbsps. Mayonnaise Dressing No. 437.

Cut white bread into small round pieces, spread with butter, then with A mixed with B.

No. 743. **Cucumber Sandwiches.** *10 cts.*

A : 1 cucumber, slice very thin, marinate in French Dressing No. 436, ½ an hour, add 1 tsp. chopped chives ;
B : Paprica Butter No. 768.

Spread entire wheat bread with B, then with A.

No. 744. **Egg Sandwiches.** *8 cts.*

A : 2 hard-boiled eggs, yolks mashed smooth with 1 tbsp. melted butter, ⅛ tsp. salt, ½ tsp. paprica, ½ tsp. celery mustard, this may be bought in small glass jars ;
B : Egg-whites, chopped fine.

Spread bread with butter, then with A, then sprinkle with B, and cut in triangular pieces.

No. 745. **Endive, Escarola, Lettuce, or Watercress Sandwiches.** *12 cts.*

A : 1 bunch watercress or endive, chopped, or 1 head of lettuce or escarola cut to fit slices, 2 hard-boiled eggs, chopped, may be added ;
B : French Dressing No. 436, or Mayonnaise Dressing No. 437.

Spread white or graham bread with butter, then with B, then with A.

No. 746. **Ham or Tongue and Veal Sandwiches.** *15 cts.*

A : ½ c. cooked ham or tongue, mixed with ½ c. cooked veal, all chopped fine ;
B : 1 tsp. vinegar, 2 drops Tabasco sauce, ½ tsp. mustard

1 tsp. horseradish or tomato catsup, mix thoroughly, add 1 tbsp. Mayonnaise Dressing No. 437.

Spread white bread with butter, then with A mixed with B.

No. 747. **Lobster Sandwiches.** *25 cts.*

A : Lobster Butter No. 772 ; or
B : 1 c. lobster meat, chopped rather fine and mixed with 2 tbsps. Mayonnaise Dressing No. 437.

Spread white bread with A, or spread with butter, then with B.

No. 748. **Mock Crab Sandwiches.** *14 cts.*

A : 2 tbsps. butter creamed ;
B : ¼ c. grated cheese, ¼ tsp. each salt, paprica, and mustard, 1 tsp. each vinegar and anchovy paste, 1 tbsp. chopped olives or gherkins.

Mix B thoroughly, add to A, spread white bread, cut in fancy slices.

No. 749. **Nasturtium Sandwiches.** *15 cts.*

A : 1 doz. nasturtium blossoms ;
B : 2 tbsps. Mayonnaise Dressing No. 437.

Spread white bread with B, then with A, and roll.

No. 750. **Nut Sandwiches.** *20 cts.*

A : 1 c. almonds, peanuts, English walnuts, or pecans, chopped very fine ;
B : 2 tbsps. Mayonnaise Cream Dressing No. 438.

Spread entire wheat bread with butter, then with A mixed with B.

No. 751. **Oyster Sandwiches.** *20 cts.*

A : 6 cold, large oysters, fried ;
B : Lettuce-leaves, dipped in French Dressing No. 436.

Put A between B in buttered white bread, or spread bread with Mayonnaise, put A between slices.

No. 752. **Pâté de Foie Gras Sandwiches.** *20 cts.*

A : 2 tbsps. pâté de foie gras and 2 tbsps. finely chopped game or chicken, mixed thoroughly ;
B : Lettuce-leaves, dipped in French Dressing No. 436.
Spread buttered bread with A, put together with B.

No. 753. **Sardine Sandwiches.** *20 cts.*

A : Sardine Butter No. 776, 1 tbsp. olives or gherkins, chopped fine ; or,
B : 1 doz. sardines, boned and skinned, 1 tsp. lemon-juice.
Spread white bread with A or with butter, then with B.

No. 754. **Savory Sandwiches.** *15 cts.*

A : ½ c. cooked chicken, lamb, or veal, 2 tbsps. grated cheese or Parmesan, 1 tsp. French mustard, salt, paprica, and cream ;
B : Lettuce-leaves, dipped in French Dressing No. 436.
Mix A until smooth, spread buttered bread, put together with B.

No. 755. **Shrimp Sandwiches.** *25 cts.*

A : 1 c. shrimps, shelled and mashed fine, 1 tbsp. lemon-juice ;
B : 2 tbsps. Mayonnaise Dressing No. 437.
Spread white bread with butter, then with A mixed with B.

No. 756. **Tartare Sandwiches.** *15 cts.*

A : Tartare Butter No. 778 ;
B : Lettuce-leaves, dipped in French Dressing No. 436.
Spread entire wheat bread with A, put together with B.

No. 757. **Truffle Sandwiches.** *25 cts.*

A : 1 tbsp. boiled truffles, 2 tbsps. chicken, 2 tbsps. sweet-breads, all chopped fine and mixed with Cream Mayonnaise Dressing No. 438.
Spread white bread with A and cut in oblong pieces.

SWEET SANDWICHES

No. 758. **Banana Sandwiches.** *10 cts.*

A : 2 bananas, sliced and marinated in 2 tbsps. maraschino, rum, or lemon-juice ;
B : 3 tbsps. thick cream, sweetened with honey.

Spread white bread with B, fill with A.

No. 759. **Bananas and Red Raspberry Sandwiches.** *10 cts.*

A : ½ c. banana-pulp mixed with ½ c. red raspberries, mashed, 1 tbsp. sugar, 2 tbsps. cream.

Spread white bread with butter, then with A.

No. 760. **Cocoanut Sandwiches.** *15 cts.*

A : 1 c. freshly grated cocoanut, ¼ c. chopped nuts, 1 tsp. rose-water or lemon-juice, 2 tbsps. sugar, mix thoroughly ;
B : 3 tbsps. thick cream.

Spread bread with butter, then with A mixed with B.

No. 761. **Date Sandwiches.** *15 cts.*

A : ½ c. dates and ½ c. English walnut-meats, chopped fine, and mixed with ½ c. cream.

Spread entire wheat-bread with butter, then with A, cut in rounds, and put ½ an English walnut-meat dipped in white of egg on the top of each sandwich.

No. 762. **Jam or Jelly Sandwiches.** *8 cts.*

A : ½ c. jelly, jam, or marmalade ;
B : ¼ c. English walnut-meats, chopped fine.

Spread buttered bread with A, then with B.

No. 763. **Ginger and Orange Sandwiches.** *10 cts.*

A : ½ c. preserved ginger and candied orange-peel, chopped fine ;
B : 3 tbsps. thick cream.

Spread bread with B, fill with A.

No. 764. **Maraschino Cherry Sandwiches.** *20 cts.*

A : ½ c. maraschino cherries, cut in small pieces ;
B : ¼ c. nut-meats, chopped fine.

Spread buttered bread with A, then with B.

FLAVORED BUTTERS

For Canapés, Sandwiches, and Sauces.

Method.

Cream plain butter or fresh butter made without salt, add flavoring, beat until smooth and thoroughly blended, pack in jars, cover, and keep on ice until needed.

No. 765. **Anchovy Butter.** *8 cts.*

A : 4 anchovies, boned and skinned, or 2 tbsps. anchovy paste, 1 tsp. lemon-juice, ¼ tsp. mustard, dash cayenne ;
B : 2 tbsps. fresh butter.

Cream B, add A, mix thoroughly.

No. 766. **Caviar Butter.** *25 cts.*

A : 3 tbsps. caviar paste, 1 tsp. lemon-juice, ¼ tsp. paprica ;
B : 2 tbsps. fresh butter.

Cream B, add A.

No. 767. **Cheese Butter.** *8 cts.*

A : 3 tbsps. grated cheese or Parmesan, ¼ tsp. made mustard, ¼ tsp. paprica ;

B : 2 tbsps. butter, 1 tbsp. chutney may be added if desired.

Cream B, add A mixed thoroughly.

No. 768. **Chilly, Paprica, or Curry Butter.** *5 cts.*

A : 1 tsp. chilly pepper, paprica, or curry powder ;
B : 2 tbsps. butter.

Cream B, add A.

No. 769. **Chutney Butter.** *8 cts.*

A : 2 tbsps. chutney, ¼ tsp. French mustard, ½ tsp. lemon-juice ;
B : 2 tbsps. butter.

Cream B, add A. Chutneys may be bought in bottles for 40 cts.

No. 770. **Flower or Fruit Butters.** *8 cts.*

A : 2 cs. fresh flowers or fruit ;
B : ¼ c. fresh butter made without salt, hard and cold, wrap in waxed paper.

Put layer of A in bottom of jar or covered dish, put in B, cover with remainder of A, cover jar or dish tightly, and leave for several hours in cold place. When needed take out B, remove paper, and spread on very thin slices of white bread.

No. 771. **Horseradish Butter.** *9 cts.*

A : 2 tbsps. horseradish, grated fine, 1 tsp. lemon-juice or tarragon vinegar ;
B : 3 tbsps. butter.

Cream B, add A well mixed.

No. 772. **Lobster Butter.** *12 cts.*

A : 2 tbsps. lobster-meat, pounded fine, 1 tbsp. coral, dried and mashed smooth, ½ tsp. anchovy paste, ¼ tsp. paprica, 1 tsp. lemon-juice, dash nutmeg or mace ;
B : 2 tbsps. butter.

Cream B, add A, thoroughly blended.

No. 773. **Olive Butter.** *10 cts.*

A : 6 stoned olives, chopped fine, or 6 Pim Olas, 1 tsp. anchovy essence or paste ;
B : 2 tbsps. fresh butter.

Cream B, add A, thoroughly mixed. Pim Olas are olives stoned and stuffed with sweet red peppers and may be bought in pint bottles for 35 cts.

No. 774. **Parsley or Chive Butter.** *6 cts.*

A : 1 tbsp. chopped parsley, ½ tsp. chives or onion, chopped, or omit parsley and use 2 tbsps. chives ;
B : 2 tbsps. butter.

Cream B, add A.

No. 775. **Ravigote Butter.** *9 cts.*

A : 1 tsp. each finely chopped tarragon, chevril, shallot, chives, parsley, and gherkins, 1 tsp. lemon-juice, ½ tsp. anchovy paste, ¼ tsp. paprica, dash nutmeg ;
B : 2 tbsps. butter.

Cream B, mix A thoroughly, blend with B, and color pale green.

No. 776. **Sardine Butter.** *10 cts.*

A : 3 large sardines, skin and pound smooth, 1 tsp. lemon-juice, 1 tsp. parsley, chopped, dash cayenne ;
B : 2 tbsps. fresh butter.

Cream B, add A, mixed thoroughly.

No. 777. **Savory Butter.** *7 cts.*

A : 2 tbsps. grated cheese, 1 tsp. each walnut or plain vinegar, anchovy paste, and French mustard, ½ tsp. Worcestershire sauce ;
B : 2 tbsps. butter.

Cream B, add A, thoroughly blended.

No. 778. **Tartare Butter.** *6 cts.*

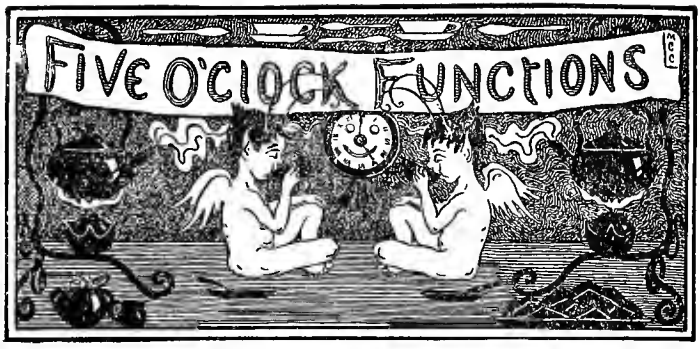
A : 1 tsp. each chives, capers, gherkins, olives, and tarragon leaves, chopped fine, 1 tsp. each tarragon viuegar and lemon-juice, ½ tsp. each French mustard and paprica ; B : 2 tbsps. butter.

Cream B, mix with A, blend thoroughly.

No. 779. **Watercress Butter.** *9 cts.*

A : 2 tbsps. watercress, chopped fine, ⅛ tsp. salt ; B : 2 tbsps. butter.

Cream B, mix with A.



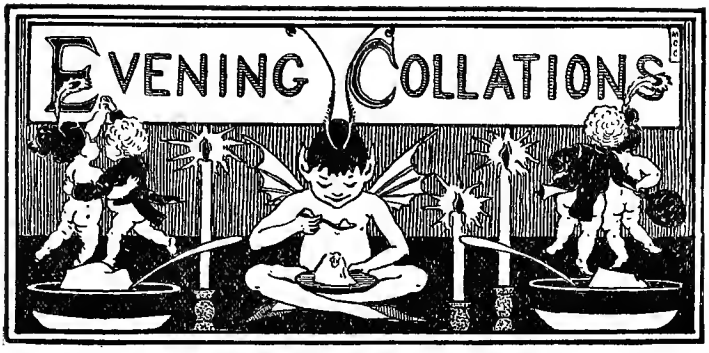
"Soon at five o'clock
Please you I'll meet you."
—Comedy of Errors.

"Strong tea and scandal—Bless me how refreshing."
—School for Scandal.

The five-o'clock function may be four of your dear friends in for a chat and a cosy cup of tea, or the four hundred of your set to whom you wish to give social recognition, this taking the place of the ceremonial visit, the inviter conveying the idea to the invited that she wishes to continue the acquaintance. For the small reunion of friends the tea should be made and served by the hostess in the drawing-room or in any living-room but the dining-room, and in country houses out of doors, if possible. For this delightful occasion only the simplest and daintiest sandwiches and cakes are served, with hot tea, coffee, or chocolate, or in hot weather, iced coffee, tea, or punch. No service or assistance is necessary, except to bring in the required articles; the hostess or a

friend makes the tea or pours the beverage, and the guests help each other and themselves. For the more pretentious affair, the affair of the four hundred, the refreshments should be served in the dining-room. A very pretty table may be arranged with flowers and lights, a friend of the hostess seated at each end of the table to serve tea, coffee, bouillon, or ices. At very large entertainments the ices and cakes are served in another room, another pretty table and more friends being called into requisition. The refreshments for a large afternoon function, besides the drinks already mentioned, should consist of dainty plates of small sandwiches, olives, fancy cakes, and bonbons, all served from the table by waitresses, or young ladies, also friends of the hostess. Napkins are not always necessary, though they are a protection to the gloves and dresses; the tiny sandwiches and the cakes are usually placed on the saucer or a plate under it, and are partaken of sparingly. The servants needed for this affair are, one at the door, two in the kitchen, one in the butler's pantry, and two or three in the dining-room, a maid for each dressing-room, and perhaps a man to open the carriage-door. Here is another opportunity for the artist in entertaining to show her best work. A fastidious arrangement of flowers all over the house to culminate on the dining-room table, all of one color, or a harmonious blending of colors, gives a fine opportunity for one's love of ornamentation to run riot, but here again is a note of warning. The simplest entertainment, when accompanied by a charming hospitality, is better appreciated

by one's dear four hundred friends, than any amount of ostentatious display. The following list includes almost everything required for the five-o'clock reception or the ordinary afternoon tea, the recipes for which can be found in this book under their respective numbers: Bouillon No. 22, either hot or cold, Coffee No. 712, Chocolate No. 711, Russian Tea No. 716, Iced Tea Punch No. 717, Sandwiches, Afternoon Tea Cakes, Some Accessories, Ices, Frappés, or Punches.



"This night he makes a supper and a great one,
To many lords and ladies."

—HENRY VIII.

THE evening collation is served late, and custom has decreed that this repast should consist of the richest and most indigestible of foods; perhaps that is the reason why fashion is turning a cold shoulder to the old time evening reception when people were invited for social intercourse. Whatever the reason, men and women of to-day have declined to accept Noah's invitation to come in pairs for no other amusement than that of each other's society. Now there must be something to do for our nervous, excitement-loving generation: the younger ones to dance, the older ones to play cards, and the musical, artistic, or pedantic are invited to enjoy their own specialties. Our business, however, is to tell the young housekeeper and prospective hostess what to have and how to serve it, so we will leave the matter of digestion for the doctor to settle the next day. The little suppers, where

guests may be seated at small tables, are the most enjoyable. A menu which includes hot bouillon, hot entrées, light sandwiches, dainty biscuit, cold entrées, and salads with thick dressings, coffee with real cream, for those who take it, wine or punch, a frozen cream or ice, and light fancy cakes, is quite as much of a "collation" as anyone should indulge in, and very much less of a menu would be in better taste perhaps. The small tables should be daintily linened and flowered, with a cover for each person consisting of the necessary number of forks for the different courses, and a napkin and a glass for ice-water. These are all that are required besides the service plate, unless game is included in the menu, then a small silver knife should be in readiness at the right of the cover, and a teaspoon for the coffee, which on this occasion may be served with the meats or salad if there is no wine or punch. Coffee should be served in teacups if served with the supper, or in after-dinner cups as a last course. Dainty receptacles for sugar and cream should be on the table, as this is the only occasion when cream is allowable except at breakfast. This is undoubtedly to aid in the indigestible result of the whole affair. Exquisite little dishes of glass and silver containing salted nuts, bonbons, and olives may also be placed on the small tables, for guests to help themselves. As the ambitious young housekeeper may be inclined to undertake a large and elaborate entertainment, in spite of advice to the contrary, the following suggestions may not be out of place:

The table for a large entertainment should be square or oblong, covered with a fine damask cloth over one of thick cotton flannel. Flowers and fruit may be used in abundance, only avoid over-crowding. Dishes may be decorated and placed on the table from the beginning of the entertainment. There should be only one of each kind, however, more being supplied from the butler's pantry when necessary. Piles of plates, with folded napkins between, and forks by the side of them, are neatly arranged on the side-table, and all hot drinks or dishes are served from the butler's pantry. At this function guests may help themselves, if they are not seated at small tables, so that it is not always necessary to have a large corps of waiters for either large or small entertainments. Punches or frappés are usually served during the entire evening at a side-table from a large glass bowl with a silver ladle, into small glass cups made for the purpose. This service-table gives an opportunity to display ingenuity and originality, as the artistic decorations and gastronomic creations show to great advantage. Good taste demands a little restraint, however, that the hand of the caterer be not too apparent. Remember, the keynote to the success of the entertainment is individuality and refinement.

The following list of dishes are suitable for the evening collation, recipes for which can be found in their respective departments: Oyster Cocktails No. 5, or Hot Bouillon No. 22, Deviled Crabs No. 112, or Crabs, Lobster, Shrimps, or Oysters Creamed, Crab, Lobster, Shrimp, or Oyster Croquettes or Chops,

Terrapin, Lobster, or Shrimp à la Newburg No. 822, Chicken, Sweetbread, or Mushroom Creamed, or Chicken, Sweetbread, Lamb or Veal Croquettes. Any of the Cold Entrées, and any of the Salads with Mayonnaise or thick dressing, Hot or Cold Game, Frozen Creams or Ices, and fancy cakes, Frappés, or Punches, and Coffee No. 712.

"Not all on books their criticism waste,
The genius of a dish some justly taste,
And eat their way to fame."

—YOUNG.

THE chafing-dish, like the bicycle, has pushed itself into the best society, and it is quite evident it has come to stay. Many years before it became fashionable it was here as the friend of the Bohemian and impecunious. It was only a cheap metal affair then, seeking its abiding-place in out-of-the-way corners; but now it is resplendent in silver and gold, and *en evidence* on the smartest occasion. When it first makes its appearance in the ménage it is quite as tricky as its friend the bicycle, and participates in inflicting many an unsavory mess upon unsuspecting victims. With a little patience and practice, however, it becomes a dainty accessory to my lady's charms, and many a manly heart has grown warm and tender under its gentle auspices. Nevertheless, to be practical, there should be a reason for introducing it into good society. As every one of the following recipes can be

made just as well over any fire, the only excuse for its appearance should be a complete knowledge on the part of the manipulator of the recipes to be used, all accessories in readiness, and a circle of intimate friends with appreciative appetites. There are a few things to remember: To have the lamp well filled and in good working order; to place the standard of the chafing-dish on a tray a little larger than the dish to protect the table from fire and boiling water.

Use the hot-water pan only when the preparation requires steaming or stewing, or to keep it from burning while waiting for other ingredients or toast.

To cook quickly, use only the blazer and have it hot before you begin. Have a handle on the hot-water pan as well as on the blazer. Use a chafing-dish spoon which is of silver or metal, with a wooden or ivory handle. Have an extra fork and teaspoon to try with, if you are not sure of your seasoning, and a small napkin.

Before beginning to cook see that the table is well supplied with knives, forks, and napkins for each guest, and that all the ingredients needed are prepared and neatly arranged around your tray; to wait for one ingredient sometimes means the ruination of the whole dish. Only one's intimates should be bidden to share the joys of a chafing-dish, and never more than ten at a time. The chafing-dish has not yet been made that will appease the appetite of more.

The chafing-dish came as a fancy, and it is staying as a fact—but few fashionable fads have been of so much benefit to the world. The desire to become an

adept with the chafing-dish has unconsciously led many a novice, step by step, into the mysteries of the art of cooking, consequently our most fashionable schools at present are the schools of cookery.

SAVORY DISHES

No. 780. **Almonds, Deviled.** *18 cts.*

A : ¼ lb. almonds, blanched, 1 tbsp. butter ;
B : 1 tbsp. each chutney sauce, chopped gherkins, and Worcestershire sauce, ¼ tsp. each paprica and salt.

Sauté A until brown, add B, mix, when hot, serve with cold meats.

No. 781. **Bacon and Mushrooms.** *40 cts.*

A : 6 thin, small slices bacon ;
B : 6 very large mushrooms, peel, sprinkle with salt, paprica, and dash cayenne.

Sauté A until nearly done, add B, cook until tender. Serve with slice bacon on each mushroom.

No. 782. **Beef, Deviled.** *12 cts.*

A : 6 thin slices rare, roast beef, spread with butter ;
B : 1 tbsp. French mustard, ½ tsp. each salt and paprica, ½ tsp. Chilly pepper or paprica, 1 tsp. vinegar, 1 tsp. horseradish.

Mix B, spread over A, and cook in very hot dish 3 m.

No. 783. **Beef Steak or Lamb Chops.** *45 cts.*

A : 1 large porterhouse or 2 small club steaks, or 6 lamb chops, well trimmed ;
B : Maître d'Hotel Sauce No. 248 or plain butter, or any of the Flavored Butters.

Have dish very hot with ½ tsp. butter, cook A, quickly searing over on each side, cover and cook 8 m., turning often

and adding enough butter to prevent sticking. When done, spread with B on both sides, and serve at once.

No. 784. **Beef Fillets or Mignons.**

See No. 283.

No. 785. **Beef, with Tomato Sauce.** *30 cts.*

A : 3 cs. rare, roast beef, cut in small, thin slices ;
B : 2 tbsps. butter, brown with ½ tsp. onion, minced fine, and 2 tbsps. flour, when smooth, add 1 c. strained tomatoes, ½ c. beef gravy or stock, 1 tsp. Worcestershire sauce, ½ tsp. Kitchen Bouquet, ¼ tsp. salt, 2 or 3 drops Tabasco sauce.

Cook B until boiling, add A, when thoroughly hot, serve.

No. 786. **Calf's Liver Terrapin, with Mushrooms.** *52 cts.*

A : 2 cs. cooked liver, cut in small pieces, 1 c. stock ;
B : 2 tbsps. butter, rubbed smooth with yolks 3 hard-boiled eggs, ¼ tsp. each salt, paprica, Kitchen Bouquet, ½ tsp. mustard, 2 drops Tabasco sauce ;
C : 1 c. sliced mushrooms, 2 sliced truffles, 3 tbsps. Madeira ;
D : Egg-whites, cut in rings.

Cook B 2 m., add A, cook 5 m., add C, cook until mushrooms are tender, add E, and serve.

No. 787. **Caviar on Toast.** *24 cts.*

A : ½ c. caviar, mix with 1 tbsp. butter, juice ½ a lemon, and ¼ tsp. paprica or dash cayenne ;
B : 6 slices buttered toast, or toast dipped in melted butter.

Cook A in 1 tsp. butter 2 m., spread over B, and serve.

No. 788. **Cheese Fondue.** *30 cts.*

A : 2 cs. grated cheese, 1 c. soft bread-crumbs, 1 c. cream or milk ;

B : 2 tbsps. butter, ½ tsp. salt, 1 tsp. dry mustard, ½ tsp. paprica or ⅛ tsp. cayenne ;
C : 3 egg-yolks, beaten ;
D : Egg-whites, beaten stiff ;
E : 6 slices buttered toast, or toast dipped in melted butter.

Put B in hot dish, when hot add A, when boiling add C, mix thoroughly, stir in D, pour over E, and serve.

No. 789. **Cheese Cream, with Truffles.** *40 cts.*

A : 1 c. grated cheese, ½ c. deviled ham, 3 truffles, sliced or chopped, 1 c. cream ;
B : 1 tbsp. butter, ⅛ tsp. each salt and cayenne ;
C : 6 slices bread, sautéd in butter or toasted only on under side.

Cook A until melted, add B, mix and stir until boiling, pour over C and serve. Mushrooms may be used in place of truffles.

No. 790. **Cheese Sandwiches, Sautéd.** *8 cts.*

A : ½ c. fresh cheese, mashed smooth with cream, ⅛ tsp. salt, ⅛ tsp. paprica ;
B : 12 thin slices bread, cut oblong.

Spread B with A, press two together, and sauté on both sides in 1 tbsp. butter. Serve very hot.

No. 791. **Cheese or Welsh Rarebit with Ale or Cream.** *22 cts.*

A : 2 cs. fresh cheese, cut into dice ;
B : ½ pt. Bass's ale or cream ;
C : 2 tbsps. butter, ½ tsp. salt, 1 tsp. made mustard, ⅛ tsp. cayenne ;
D : 6 slices hot toast or bread toasted only on under side.

Put C in hot dish, add B, when boiling add A, stir until melted, and pour over D. Omit butter if cream is used.

No. 792. **Cheese Rarebit, with Beans.** *15 cts.*

A : 1 c. cheese, cut into dice, 1 tbsp. Worcestershire sauce ;
B : 1 tbsp. butter, ¼ tsp. each salt and paprica, 1 c. cold, baked beans, pressed through a colander, then ½ c. milk.

Cook B, when boiling add A, when melted, serve on bread toasted only on under side.

No. 793. **Cheese Rarebit, with Tomatoes.** *28 cts.*

A : 2 cs. fresh cheese, cut into dice ;
B : 1 tbsp. butter, ¼ c. tomato-pulp or catsup, ¾ c. cream, ¼ tsp. salt, dash cayenne ;
C : 2 beaten eggs, ⅛ tsp. soda ;
D : 6 slices entire wheat bread toasted.

Cook B, when boiling, add A, stir until melted, add C, mix thoroughly, and pour over D.

No. 794. **Chicken, Creamed.**

See No. 170.

No. 795. **Chicken Curry.** *60 cts.*

A : 2 cs. cold, cooked chicken, cut into small pieces ;
B : 2 tbsps. butter, ½ tsp. onion, minced, 1 tbsp. flour, 1 tsp. curry-powder, cook until brown and smooth, add 1 c. thick chicken-stock, ¼ c. cream, ¼ tsp. salt, dash cayenne.

Cook B until boiling and smooth, add A, simmer 5 m. Serve, add more curry if it is not very strong.

No. 796. **Chicken Livers.** *30 cts.*

A : 2 cs. cold, boiled chicken livers, chop and marinate ½ an hour in French Dressing No. 436 ;
B : ½ c. mushrooms or 3 cold, boiled eggs, chopped ;
C : Brown Sauce No. 230.

Cook C, drain A, mix with B, add to C ; when boiling, serve on toast. The hearts may be added, also cooked artichokes, potatoes, or sweetbreads.

No. 797. **Chicken à la Newburg.** *70 cts.*

A : 2½ cs. cold, boiled chicken and livers, cut in long, narrow strips, then in ½-inch pieces ;
B : 2 tbsps. butter, ½ tsp. salt, dash cayenne ;
C : 1 c. cream, beaten yolks 3 large eggs ;
D : ½ c. sherry and brandy mixed.

Sauté A in B, add C ; when boiling, add D and serve.

No. 798. **Chicken Terrapin.** *55 cts.*

A : 2½ cs. cooked chicken and livers, cut into small pieces ;
B : 2 tbsps. hot butter, 1 tbsp. arrowroot or flour, cooked until smooth, 2 boiled egg-yolks, mashed smooth, ¼ tsp. each salt and paprica, 1 c. cream ;
C : 2 tbsps. sherry, egg-whites, cut into dice, and Egg-Balls No. 72.

Cook B, when boiling, add A, cook 1 m., add C, and serve.

No. 799. **Clams on Biscuit.** *20 cts.*

A : 1 doz. clams, chopped fine ;
B : 2 tbsps. butter, 1 c. clam-juice, juice ½ lemon, 1 tsp. parsley, minced, 2 drops Tabasco sauce ;
C : 6 shredded wheat biscuits or Boston crackers, split open, dipped in hot water, and spread with butter.

Cook B until boiling, add A, cook 4 m., pour over C.

No. 800. **Clams, Fricasseed.** *26 cts.*

A : 1 doz. clams, cut into small pieces ;
B : 1 tbsp. hot butter, 1½ tbsps. flour, cooked until smooth, 1 c. clam-juice, ½ c. cream ;
C : 2 egg-yolks, well beaten, 2 tbsps. Madeira, dash cayenne.

Cook B thoroughly, add A, cook 2 m., add C ; when boiling, serve.

No. 801. **Crabs à la Poulette or Newburg.** *65 cts.*

A : Meat from 6 hard-shell, boiled crabs, cut into small pieces, ¼ tsp. salt, dash cayenne ;
B : 2 tbsps. butter, 1 tsp. mustard, ½ c. soft bread-crumbs, 1¼ cs. cream or milk ;
C 2 eggs, beaten.

Cook B, add A ; when boiling, add C, or follow Recipe No. 797, using crab-meat instead of chicken.

No. 802. **Curried Toast.** *16 cts.*

A : White Sauce No. 229, made with cream ;
B : 1 tsp. curry-powder, 3 hard-boiled eggs, chopped fine ;
C : 6 slices bread, sautéd in butter or use buttered toast.

Make A in chafing-dish, add B, when hot, pour over C.

No. 803. **Duck or Turkey Salmi.** *80 cts.*

A : 2½ cs. cold duck or turkey, cut into small pieces ;
B : 2 tbsps. hot butter, 2 tbsps. flour, cook until smooth, add 1 c. gravy or stock, 12 stoned olives, 1 tbsp. tomato catsup, ½ c. currant jelly, ¼ tsp. salt, dash cayenne ;
C : ½ c. claret.

Cook B 5 m., add A, when boiling, add C, and serve.

No. 804. **Dried Beef, Frizzled.** *26 cts.*

A : ½ lb. dried beef, trimmed first, then shaved very fine, cut into small pieces, 1 tbsp. hot butter, then 1 tbsp. flour ;
B : 1 c. cream, dash pepper, 2 eggs, well beaten.

Cook A until slightly brown, add B, when boiling, serve.

No. 805. **Eggs, with Anchovy.** *22 cts.*

A : 6 eggs, slightly beaten, ⅛ tsp. salt, dash cayenne, ½ c. cream, 2 tbsps. hot butter ;
B : 6 slices toast, spread with anchovy paste ; or
C : 1 tbsp. anchovy paste, and 1 tbsp. capers, minced.

Cook A until creamy, serve on B, or add C, and serve on plain buttered toast.

No. 806. **Eggs au Béchamel.** *18 cts.*

A : 6 hard-boiled egg-yolks, mashed smooth, with a few drops of oil or vinegar, 1 tbsp. capers, 1 tbsp. caviar or anchovy ;
B : Whites, chopped ;
C : Béchamel Sauce No. 2

Roll A into tiny balls, make C in chafing-dish, add A and B, when boiling again, serve.

No. 807. **Eggs, Creamed au Parmesan.** *25 cts.*

A : 6 hard-boiled egg-whites, chopped and mixed with White Sauce No. 229 ;
B : Yolks, mashed smooth, with 1 tbsp. olive oil, 1 tsp. mustard, ¼ tsp. salt, ¼ tsp. paprica, or 2 drops Tabasco sauce ;
C : 6 slices buttered toast, sprinkled with 1 tbsp. Parmesan cheese.

Pour A over C, cover with B, put through a potato ricer.

No. 808. **Eggs, Deviled.** *22 cts.*

A : 6 hard-boiled eggs, cut in thin slices ;
B : 2 tbsps. butter, 1 tsp. dry mustard, 2 tbsps. tomato catsup, 2 tbsps. Worcestershire sauce, 1 tbsp. mushroom catsup, 2 drops Tabasco sauce, ⅛ tsp. salt ;
C : 6 round slices buttered toast.

Cook B, when boiling, add A, when hot, pour over C.

No. 809. **Eggs, Deviled with Anchovy.** *30 cts.*

Follow Recipe No. 808, spread toast with anchovy paste softened with lemon-juice.

No. 810. **Eggs, with Green Peppers.** *20 cts.*

A : 6 eggs, beaten with ¼ c. cream ;
B : 2 tbsps. butter, 4 tbsps. green pepper, minced fine, 2 tbsps. grated cheese, 1 tbsp. tomato catsup ;
C : 6 slices buttered toast.

Cook B 1 m., add A, cook until thick, serve on C.

No. 811. **Eggs à la Newburg.** *24 cts.*

A : 6 hard-boiled eggs, cut in small pieces ;
B : 1 tbsp. hot butter, 1 tbsp. arrowroot, cook until smooth, 1 c. cream, ¼ tsp. salt, dash cayenne ;
C : 2 egg-yolks, well beaten, 2 tbsps. sherry.

Cook B, add A, when boiling, add C, and serve.

No. 812. **Eggs, Poached in Cream.** *20 cts.*

A : 6 eggs ;
B : 1 c. cream, ¼ tsp. salt, ⅛ tsp. paprica, 1 tbsp. Wiesbaden or Worcestershire sauce ;
C : 1 tbsp. butter, in small bits, dash salt and pepper ;
D : 6 round slices toast, dipped in melted butter.

Put B in dish, cover, when boiling drop in A, sprinkle with C, when poached serve on D.

No. 813. **Eggs and Tomatoes.** *20 cts.*

A : 6 eggs, slightly beaten, 6 minced olives ;
B : 2 tbsps. butter, cooked with ½ tsp. onion, minced, 1½ cs. cooked tomatoes, 1 tsp. sugar, ¼ tsp. salt, dash cayenne ;
C : 6 slices brown-bread toast, buttered.

Cook B, add A, cook until creamy, serve on C.

No. 814. **Eggs, with Tomato or Parsley Sauce.** *12 cts.*

A : 6 hard-boiled eggs, cut in slices ;
B : Tomato Sauce No. 259, or White Sauce No. 229, 1 tbsp. parsley.

Make B in chafing-dish, add A, and serve.

No. 815. **Eggs, with Truffles and Pâté de Foie Gras.** *40 cts.*

A : 6 eggs, beaten slightly ;
B : 2 tbsps. hot butter, 3 truffles, chopped fine, ½ c.

cream, ⅛ tsp. salt, 1 drop Tabasco sauce, 1 tbsp. tomato catsup;
C: 6 slices buttered toast, spread with pâté de foie gras.

Cook B, add A, stir until creamy, pour over C.

No. 816. **Ham and Cheese on Toast.** *20 cts.*

A: 1 c. boiled ham, chopped fine, ½ c. grated cheese;
B: 1 tbsp. butter, 1 tbsp. flour, cooked until smooth, 1 c. cream or milk, dash cayenne;
C: 6 slices entire wheat bread, toasted and buttered.

Cook B, add A, when cheese is melted serve on C.

No. 817. **Ham, with Currant Sauce.** *22 cts.*

A: 2 cs. cold boiled ham, cut in small thin slices;
B: 1 tbsp. butter, ½ c. currant jelly, ¼ c. sherry, dash cayenne.

Cook B, when boiling add A, when hot serve.

No. 818. **Kidneys, Deviled.** *20 cts.*

A: 4 lamb kidneys, soak 1 hour in ice-water, scald, and cut into thin slices;
B: 2 tbsps. butter, 1 tsp. Worcestershire sauce, 1 tsp. mustard, ¼ tsp. salt, ½ tsp. curry or paprica;
C: 2 tbsps. claret.

Put B in hot dish, when hot add A, cook 5 m., add C, and serve.

No. 819. **Lima Beans and Mushrooms.** *35 cts.*

A: 2 cs. cooked beans, 1 c. fresh mushrooms, or dried mushrooms soaked over night;
B: 2 tbsps. butter, ½ c. cream, ¼ tsp. salt, dash cayenne.

Cook B until boiling, add A, cook 10 m., and serve. Dried mushrooms are called cépes and may be bought at the Italian stores for 25 cts. per pound.

No. 820. **Lobster Cream.** *55 cts.*

A: 2½ cs. lobster-meat, cut into small pieces;
B: 2 tbsps. butter, lobster coral and fat, 1 tsp. dry mustard, ¼ tsp. salt, dash cayenne and nutmeg, 1 c. cream, 5 tbsps. cracker-crumbs, soaked in 1 c. milk;
C: 1 beaten egg.

Cook B until smooth, add A, when boiling, add C, and serve.

No. 821. **Lobster, Deviled.** *60 cts.*

A: 2½ cs. lobster-meat, cut into small pieces, marinate ½ hour in French Dressing No. 436;
B: 3 tbsps. butter, 3 tbsps. tomato catsup, 1 tbsp. lemon-juice, ¼ tsp. salt, ½ tsp. paprica, 1 tsp. mustard.

Cook B, add A, cook until boiling, serve.

No. 822. **Lobster à la Newburg.** *80 cts.*

Follow Recipe No. 797, using 2½ cs. lobster instead of chicken, add a grating of nutmeg.

No. 823. **Lobster Terrapin.** *52 cts.*

A: 2 cs. lobster-meat, cut in ½-inch pieces;
B: Olive Sauce No. 251 and Egg-Balls No. 72, 2 tbsps. sherry, grating nutmeg.

Make B, add A, when boiling, serve.

No. 824. **Macaroni or Spaghetti, Italian.** *15 cts.*

A: ½ package spaghetti, boil, drain, and sprinkle with 2 tbsps. Parmesan or dry, grated cheese, mix lightly with fork, add 1 tbsp. butter, ¼ tsp. salt, dash cayenne, ⅛ tsp. Kitchen Bouquet;
B: 2 tbsps. butter, brown with ½ tsp. onion, minced, add 1 c. strained tomato pulp and 6 dried mushrooms, soaked over night.

Cook B 5 m., add A, when boiling, serve.

No. 825. **Macaroni or Spaghetti Rarebit.** *28 cts.*

A : 2 cs. cold-boiled macaroni, 1 c. grated cheese, 2 tbsps. butter, ½ tsp. each salt, mustard, and paprica ;
B : 3 eggs, beaten, ½ c. cream or milk ;
C : 6 slices toast.

Cook A, add B, when boiling, serve on C.

No. 826. **Mushrooms, Creamed.** *90 cts.*

A : 1 lb. fresh mushrooms, cut into small pieces, 3 tbsps. hot butter, ¼ tsp. salt, dash cayenne and nutmeg ;
B : 1 tbsp. arrowroot or flour, cook until smooth, add 1 c. cream, 1 tbsp. sherry ;
C : 6 slices buttered toast or 3 shredded wheat biscuits, split open, inside crumbs removed, dipped in hot milk.

Cook A until tender, add B, when boiling, pour over C, and serve.

No. 827. **Mushrooms, Sautéd.** *82 cts.*

A : 1 lb. large, fresh mushrooms ;
B : 4 tbsps. butter, ¼ tsp. salt, dash cayenne and nutmeg, 2 tbsps. cream, mushroom stems, chopped fine.

Mix B, fill A, sauté in butter without turning.

No. 828. **Mushrooms, Stewed.** *80 cts.*

A : 1 lb. fresh mushrooms or 1 can French mushrooms ;
B : 2 tbsps. butter, ¼ tsp. salt, 1 tsp. mushroom catsup, juice ½ lemon, 1 tsp. parsley, minced, dash cayenne, ½ c. hot stock.

Cook B until boiling, add A, cook until tender, serve.

No. 829. **Mutton or Lamb Terrapin.** *40 cts.*

A : 2½ cs. cooked mutton or lamb cut into small pieces ;
B : 2 tbsps. hot butter, 1 tbsp. arrowroot or flour, mashed yolks 3 hard-boiled eggs, 1 tsp. dry mustard, cook until smooth, add 1 tbsp. currant jelly, 1 tbsp.

Worcestershire sauce, ¼ tsp. salt, dash cayenne, 1 c. stock or gravy, ½ c. cream ;
C : Egg-whites, chopped fine, 3 tbsps. sherry ;
D : 6 slices buttered brown-bread toast.

Cook B, when boiling, add A, when hot, add C and serve on D.

No. 830. **Oysters, Creamed.** *62 cts.*

A : 1 qt. oysters, remove hard muscles, scald and drain ;
B : 3 tbsps. hot butter, 1 c. cream, ¼ tsp. salt, dash cayenne, celery salt and nutmeg, ½ tsp. Worcestershire sauce, 1 tsp. parsley, minced ;
C : 6 slices buttered toast, toasted only on under side.

Cook B until boiling, add A, cook 2 m., serve on C.

No. 831. **Oysters, with Celery and Parsley.** *56 cts.*

A : 1 qt. oysters ;
B : 3 tbsps. butter, 1 tbsp. parsley and 1 of celery, ¼ tsp. salt, ¼ tsp. paprica, 2 drops Tabasco sauce, 1 tsp. Worcestershire sauce or 1 tsp. anchovy paste.

Cook B, add A, cook until edges curl.

No. 832. **Oysters à la Poulette.** *66 cts.*

A : 1 qt. oysters, scald, drain, remove hard muscle, and chop fine ;
B : 2 tbsps. hot butter, 1 tbsp. arrowroot or flour, cook until smooth, add 1 c. cream, ½ c. oyster-liquor, ¼ tsp. salt, dash cayenne and nutmeg, 1 tsp. parsley, minced ;
C : 2 egg-yolks, well beaten ;
D : 6 slices buttered toast.

Cook B until boiling, add A, when hot add C, when boiling, serve on D.

No. 833. **Oyster Rarebit.** *38 cts.*

A : 1 pt. oysters, scald, drain, remove hard muscles and cut in small pieces, and 2 well-beaten eggs ;
B : 2 tbsps. hot butter, ¼ tsp. each salt and paprica, ½

tsp. mustard, 1 c. strained oyster-liquor, 1 c. grated cheese, ¼ c. soft bread-crumbs;
C: 6 slices buttered toast or crackers.

Cook B until smooth, add A, when boiling, serve on C.

No. 834. **Oysters, Sautéd.** *60 cts.*

A: 1 qt. large oysters;
B: 3 beaten eggs, 2 tbsps. flour, ⅛ tsp. salt, dash cayenne, enough milk or oyster-liquor to make soft batter;
C: 2 tbsps. butter.

Dip A, one by one, in B, sauté in C.

No. 835. **Oyster Crabs à la Newburg.** *$1.10.*

A: 1 pt. oyster crabs, 1 tbsp. butter, ¼ tsp. salt, ¼ tsp. paprica;
B: ¾ c. cream, 2 beaten eggs, 2 tbsps. sherry or Madeira;
C: 6 hot patty cases or Bread Croustades No. 222.

Sauté A carefully, a few at a time, add B, when boiling, serve in C. The sherry may be omitted and mushrooms may be added.

No. 836. **Potatoes Lyonnaise.** *10 cts.*

A: 3 cs. cold boiled potatoes, sliced thin;
B: 2 tbsps. hot butter, 1 tsp. each onion and parsley, minced.

Brown B, add A, sauté until light brown.

No. 837. **Partridges, Sautéd.** *$1.65.*

A: 2 cooked partridges, remove meat from bones, cut in narrow strips, roll in bacon, fasten with wooden toothpicks;
B: ½ c. stock from bones, or water, ¼ tsp. paprica, blade of mace, 1 tbsp. white wine.

Cook A until crisp, put on hot plate, add B to chafing-dish, when boiling, pour over partridges. If birds are not cooked, cook them in covered chafing-dish 15 m., then remove cover and crisp.

No. 838. **Quails, Sautéd.** *$1.00.*

A : 3 birds, split in two, lengthwise, 2 tbsps. butter ;
B : ½ c. each stock and port wine or claret, 1 tbsp. each currant jelly and mushroom catsup, 3 drops onion-juice, ¼ tsp. each salt and paprica, dash celery salt.

Sauté A until done (about 10 m.), keep warm on hot dish, add B to chafing-dish, cook until boiling, pour over A, and serve.

No. 839. **Salt Codfish, Creamed.** *15 cts.*

A : 1 c. codfish, shred, wash, and drain ;
B : 1 tbsp. hot butter, 1 tbsp. arrowroot or flour, cook until smooth, add 1 c. cream, dash pepper ;
C : 2 eggs, well beaten.

Cook B until boiling, add A, cook 5 m., add C, and serve on toast or stewed potatoes.

No. 840. **Sardine Rarebit.** *30 cts.*

A : 6 sardines, broil, skin, bone, and mash ;
B : 1 tbsp. butter, ⅛ tsp. salt, ¼ tsp. paprica, 1 tsp. mustard, or ½ tsp. Tabasco sauce, 1 c. cream, 1 c. cheese ;
C : 2 eggs, beaten ;
D : 6 slices toast or crackers.

Cook B until boiling, add A, then C, when boiling again, serve on D.

No. 841. **Sauerkraut and Frankfurters.** *15 cts.*

A : 2 cs. sauerkraut, ½ c. hot water ;
B : 6 frankfurters.

Cook A until boiling, lay B on top, cover, and cook ½ hour.

No. 842. **Scallops, Curried or Creamed.** *60 cts.*

A : 1 qt. scallops, wash and drain ;
B : 2 tbsps. butter, browned, with ½ tsp. onion, minced, 1½ tbsps. arrowroot or flour, 1 tsp. curry-powder, ¼ tsp.

salt, dash cayenne, 1¼ cs. stock or cream. If cream is used, omit onion and curry and do not brown butter.

Cook B until boiling, add A, boil 5 m., serve on round slices of bread, toasted only on under side and dipped in melted butter.

No. 843. **Scallops, Deviled.** *55 cts.*

A : 1 qt. scallops, parboil until tender, about 2 m., and drain ;
B : 2 tbsps. butter, 1 tbsp. Worcestershire sauce, juice ½ lemon, 1 tsp. mustard, ½ tsp. each salt and paprica, 1 tbsp. tomato catsup.

Cook B until hot, add A, when boiling serve.

No. 844. **Shad Roe, with Sauce.** *35 cts.*

A : 1 shad roe, soak in water ½ hour, scald, drain, and cut in slices, 2 tbsps. hot butter ;
B : 1 tbsp. flour ;
C : 1 c. stock or hot water and 1 tsp. meat extract, 1 tbsp. Worcestershire sauce, ½ tsp. each salt, paprica, and curry.

Sauté A until thoroughly cooked, place roe on hot dish, add B to butter in pan, cook until brown, add C, when boiling pour over A.

No. 845. **Shrimps, Deviled.** *60 cts.*

A : 1 qt. shrimps ;
B : 2 tbsps. hot butter, 1 tbsp. each Worcestershire sauce and parsley, minced, ½ tsp. each mustard, paprica, and salt, 1 tbsp. lemon-juice or vinegar.

Cook B, add A, cook 3 m., serve.

No. 846. **Shrimps, with Tomato Sauce.** *65 cts.*

A : 1 qt. shrimps ;
B : 1 c. stock, 1 c. tomato pulp, ½ bay leaf, 3 sprigs parsley, ½ an onion, blade of mace, ¼ tsp. salt, dash cayenne ;

C : 2 tbsps. hot butter, 2 tbsps. arrowroot or flour ;
D : 6 round slices toast.

Cook B 15 m., strain into warm bowl, put C in chafing-dish, when smooth add B, then A, when boiling serve on D.

No. 847. **Shrimp Terrapin.** *65 cts.*

Follow Recipe No. 798, using 1 qt. shrimps instead of chicken.

No. 848. **Smelts and Mushrooms.** *50 cts.*

A : 1 lb. smelts, boned, ¼ c. white wine or lemon-juice and water, 4 tbsps. mushroom liquor, ¼ tsp. each salt and paprica ;
B : 2 tbsps. butter, 2 tbsps. flour, brown slightly, add 1 c. stock, when boiling, 1 c. canned mushrooms cut into halves, 2 truffles, minced.

Cook A 8 m., place on hot dish, put B in chafing-dish, boil 5 m., pour over smelts, and serve.

No. 849. **Soft-shell Crabs, Sautéd.** *85 cts.*

A : See Recipe No. 140, with sauce ;
B : 1 c. tomato pulp, ½ c. chicken stock, ¼ tsp. salt, dash cayenne and celery salt.

Cook A, put on hot dish, add B to chafing-dish, when boiling pour around crabs.

No. 850. **Sweetbreads and Asparagus Tips.** *90 cts.*

A : 1 lb. sweetbreads, blanched, and cut in small pieces, 1 c. cold boiled asparagus tips, marinate ½ an hour in French Dressing No. 436 ;
B : 2 tbsps. hot butter, 1 tbsp. arrowroot or flour, cooked smooth, ¼ tsp. salt, dash celery salt and cayenne, mashed yolks 2 hard-boiled eggs, 1 c. cream ;
C : Egg-whites, cut in rings, 1 egg, beaten.

Cook B, add A and 1 tbsp. sherry if you like, when boiling serve.

No. 851. **Sweetbreads, Creamed.**

See No. 190.

No. 852. **Sweetbreads, Fricasseed or Sautéd.** *80 cts.*

A : 1 lb. blanched sweetbreads, cut into thin slices ;
B : 3 tbsps. butter, rolled into small balls and dredged with flour ;
C : ½ c. stock, ¼ tsp. salt, dash cayenne and nutmeg, juice ½ lemon.

Put B in chafing-dish, add C, a little at a time, until creamy and smooth, add A, when boiling serve. To sauté sweetbreads see No. 196.

No. 853. **Terrapin, Stewed.**

See No. 141.

No. 854. **Tomato Curry.** *15 cts.*

A : 3 large, firm, fresh tomatoes, peeled and cut in slices, 1 tbsp. hot butter ;
B : 1 tbsp. each flour and curry, ½ tsp. onion-juice, ½ tsp. salt, dash cayenne, 1 c. cream.

Cook A in chafing-dish, add B, when boiling serve on toast. Tomatoes may be canned for this purpose, see No. 479.

No. 855. **Veal Curry.** *38 cts.*

A : 2½ cs. raw veal, cut into very small pieces ;
B : 2 tbsps. hot butter, ½ tsp. minced onion, 2 tbsps. flour, cook until smooth and brown, add 1 tsp. curry-powder, ¼ tsp. salt, 1 tsp. grated cocoanut, dash cayenne, 1¼ cs. cream, stock, or milk.

Cook B until boiling, add A, cover, and cook until veal is tender. Serve.

No. 856. **Veal, with Mushrooms.** *35 cts.*

A : 2 cs. cooked veal and 1 c. mushrooms, cut into slices ;
B : 1 c. veal stock, or gravy, ½ c. cream or milk or tomato pulp, ¼ tsp. salt, dash cayenne and nutmeg ;
C : 2 beaten eggs.

Cook B, add A, cook until mushrooms are tender, add C, when boiling serve.

No. 857. **Veal Terrapin.** *35 cts.*

Follow Recipe No. 798, using veal instead of chicken.

No. 858. **Venison Steak, Sautéd.** *75 cts.*

A : 2 lbs. venison steak, cook as you would Beef Steak No. 783 ;
B : 2 tbsps. butter, ⅛ tsp. salt, dash cayenne and nutmeg or mace, 1 tbsp. lemon-juice, 2 tbsps. quince or currant jelly, 1 c. Madeira or claret.

Cook A, place on hot dish, put B in chafing-dish, when boiling, pour over A, and serve.

No. 859. **Venison, Stewed.** *72 cts.*

A : 6 chops of venison, see Beef Steak No. 783 ;
B : 3 tbsps. butter, ½ currant jelly, ¼ tsp. each salt and paprica, 1 tbsp. lemon-juice, ½ c. sherry.

Cook A, add B, simmer 10 m. Serve.

SWEET DISHES

No. 860. **Apples, Sautéd.** *12 cts.*

A : 6 tart apples, core, and cut in slices ½ an inch thick, cover with juice 1 lemon, 1 tbsp. brandy, 1 tbsp. sugar, for 1 hour ;
B : 1 tbsp. butter ;
C : 2 tbsps. powdered sugar, mixed with 1 tsp. cinnamon.

Drain A, sauté in B, place on hot dish, sprinkle with C, and serve.

No. 861. **Bananas, Sauted.** *24 cts.*

A : 6 bananas, skin and slice lengthwise, cover with ice-water 5 m., drain, and sauté in 1 tbsp. butter until brown ;
B : Juice 2 lemons, ¼ c. sherry, 3 tbsps. powdered sugar, ½ tsp. vanilla, juice 1 orange, rind 1 lemon.

Place A on hot dish, cover with B, and serve.

No. 862. **Fig Dainty.** *30 cts.*

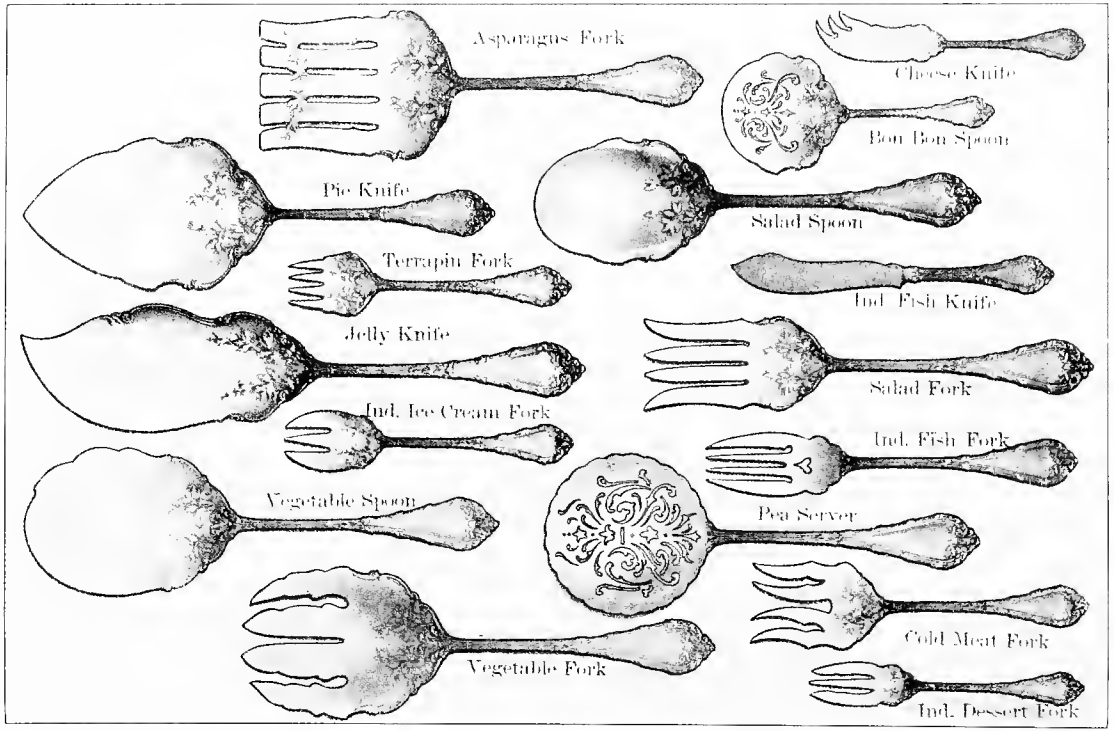
A : ½-lb. bag figs, stuff with salted peanuts or almonds, chopped, about 1 c. ;
B : 3 tbsps. sugar, 1 tbsp. lemon-juice, ½ c. sherry.

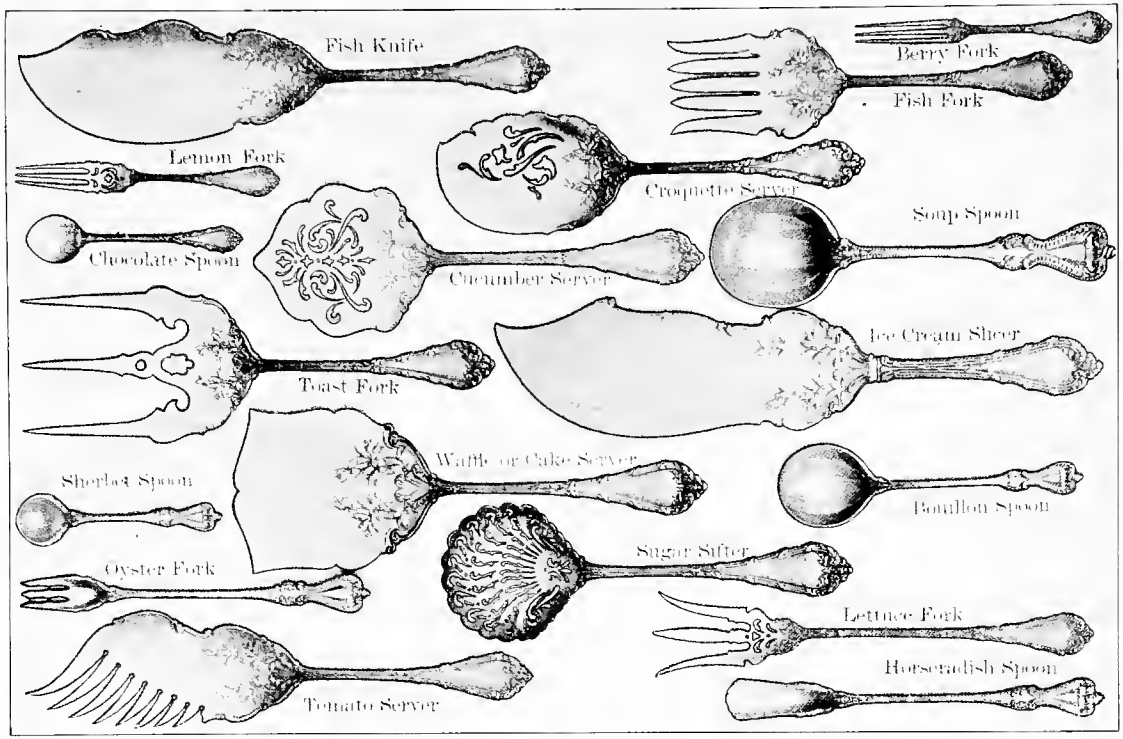
Cook B, add A, stir until tender, serve with sponge cake.

No. 863. **German Toast.** *15 cts.*

A : 6 slices buttered bread without crust ;
B : 2 cs. milk, mixed with 3 beaten eggs, ⅛ tsp. salt ;
C : 1 tbsp. butter ;
D : Foam Sauce No. 602.

Soak A in B 15 m., drain, and sauté in C, serve on hot dishes with D poured over.


Asparagus Fork
Cheese Knife
Bon Bon Spoon
Pie Knife
Salad Spoon
Terrapin Fork
Ind. Fish Knife
Jelly Knife
Salad Fork
Ind. Ice Cream Fork
Ind. Fish Fork
Vegetable Spoon
Pea Server
Cold Meat Fork
Vegetable Fork
Ind. Dessert Fork


Fish Knife
Berry Fork
Fish Fork
Lemon Fork
Croquette Server
Soup Spoon
Chocolate Spoon
Cucumber Server
Ice Cream Sheer
Toast Fork
Waffle or Cake Server
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